

Shrimp cocktail is perfect summer fare

Shrimp cocktail is a very representative summer dish here on the Texas coast. A bowl of u-peel'm shrimp with lemons and cocktail sauce is delicious and refreshing.

In Mexico, shrimp cocktail is especially revered, even

being sold at little stands by the side of the road. The shrimp is peeled and mixed in with the sauce.

The following shrimp cocktail recipe is inspired by the Mexican version. Shrimp is boiled and peeled, then stirred in with a spicy, sweet sauce. Lime wheel garnishes and a cold beer would complete this summer appetizer.

So, get the water boiling, find a shady spot, and sit back and enjoy another laid-back summer here in Port Aransas. Have a beach of a day!

Mexican Shrimp Cocktail
1 red bell pepper, diced



Bill Slingerland

- 1 medium yellow onion, diced
 - 6 Roma tomatoes, quartered
 - 1 to 2 chipotle peppers, diced
 - 1 jalapeno, seeded and chopped
 - 1/2 cup sugar
 - 2/3 cup white wine vinegar
 - 1/4 bunch cilantro, chopped
 - 1 tsp cumin
 - 1 tsp salt
 - 1 tsp black pepper
 - 2 lbs shrimp, boiled and peeled
 - 3 avocados, cut in chunks
 - lime wheels
- In a medium-size pot, place bell pepper, onion, tomatoes, chipotle peppers, jalapeno, sugar and white wine vinegar. Bring to boil and then turn down to simmer for 20 minutes. Allow this mixture to cool and place in blender or food processor. Add salt, pepper, cumin and cilantro, and puree. Stir in shrimp and avocado chunks. Chill until ready to serve with tortilla chips and lime wheels for garnish.



Swept Away

Stephanie's Stuff
BOUTIQUE & GIFTS

Fashion • Jewelry • Accessories • Children's Selection

Located within Jay's Seafood & Spaghetti Works
Corner of Alister & G Street • Port Aransas, TX
361-749-4422 • 7 Days a Week • 10:30 a.m. - 10 p.m.

Seafood & Works Spaghetti

"Family Owned & Operated Since 1979"

"Best Food The Island Has To Offer"

Corpus Christi
Caller Times

31 Years of FINE FOOD

Delivery/Carry Out

749-5666
710 S. Allister