



Bloody Mary Shrimp Cocktail

Serves 4

1 lemon, juiced, plus lemon wedges for garnish

16 jumbo shrimp, cooked and cleaned

Salt

1 (28-ounce) can chunky style crushed tomatoes

2 tablespoons horseradish

2 tablespoons Worcestershire

2 teaspoons hot sauce

1/2 cup celery finely chopped

1 shot ice cold vodka

1 teaspoon ground black pepper

Squeeze half of the lemon over the shrimp and sprinkle them with salt. Mix together the remaining lemon juice, tomatoes, horseradish, Worcestershire, hot sauce, celery, vodka and pepper in a small pitcher. When ready to serve, pour the sauce into martini glasses. Hook the shrimp, 4 per glass, around edges. Make garnish wedges of lemons to hook on the edges of the glasses and serve.