

Shrimp Saving Cocktail©

Ingredients:

6–8 cups water
1 tsp. chili oil
1 lb. shrimp, frozen, with or without peel

Method:

In a spaghetti cooker, bring water and chili oil to a rolling boil. Add frozen shrimp. Shrimp are done when they turn pink and then white. They are ready before the water comes to a boil again. Drain, chop into 1/4" pieces.

Salsa—Ingredients:

1 1/2 cups Pace™ salsa, mild or medium
1 tsp. wasabi or 2 tsp. cream horseradish
1/2 tsp. lemon pepper
1/2 tsp. fajitas seasoning
1/2 small sweet onion, cubed fine

Method:

In a mixing bowl, stir salsa, wasabi, lemon pepper and fajitas seasoning together with a spatula. Fold in warm shrimp and let marinate at least one hour on the counter or in the refrigerator overnight. Fold in onion just before serving. Serve with corn scoops.

Hint: You will find Wasabi in the Suchi section in your grocery store.

Hint: You also can use 5–6 shrimp and put salsa mixture in a bowl. But that is not saving. This recipe on a buffet will serve 20 people using the corn scoops (2–3 scoops per person).

Hint: Great before a dinner party or backyard party.

