

Shrimp Cocktail

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 50 minutes

Peeling the shrimp and preparing the shrimp stock

Carefully remove the shells from the shrimp, keeping the tails intact. Place the shells in a medium saucepan and add the red pepper flakes, water, vinegar, herbes de Provence, and onion, bring to a boil, reduce the heat and simmer gently for 5 minutes.

While the stock cooks, devein the shrimp and prepare the cocktail sauce.

Step 1: Peeling the shrimp and preparing the shrimp stock

- 8 jumbo shrimp (fewer than 15 per pound), shell-on, about 8 ounces
- ½ teaspoon crushed red pepper flakes
- 1 cup water
- 2 tablespoons white wine vinegar
- ½ teaspoon herbes de Provence or Italian seasoning
- 2 tablespoons chopped onion

Step 2: Making the cocktail sauce

- 2 to 3 tablespoons ketchup
 - 1 teaspoon Sriracha or other hot sauce
 - 1 teaspoon prepared horseradish
 - 1 teaspoon rice vinegar
- In a small bowl combine the ketchup, Sriracha, horseradish, and rice vinegar.

Step 3: Finishing the shrimp stock and poaching the shrimp

Strain the stock through a fine-mesh strainer and return it to the same saucepan. Add the shrimp to the stock and bring to a boil. As soon as it reaches a boil, turn off the heat and set the saucepan to one side to cool to room temperature.

Step 4: Serving

- Basil sprigs
- Arrange the shrimp in two serving dishes and garnish with a sprig of basil. Pour some of the stock into little cups and spoon the cocktail sauce into separate cups/dishes to serve.