

**NAME**

Shrimp Cocktail

**DESCRIPTION**

Growing up in a catering family, I eat and serve a lot of Shrimp Cocktail. Giant prawns, small shrimp, and everything in between swim in my dreams. They dive into Zesty Cocktail Sauce and plunge into the open mouths of my customers. Believe me, to say “a lot” may be an understatement.

To make Shrimp Cocktail keto, I stopped steaming with beer. I use lemons, bay leaves, and KetoLuxe Chesapeake Bay Seasoning to impart flavor and keep it low carb. Also sugar free and gluten free, my recipe is simple to make and delicious.

Serve at your next soiree with Zesty Cocktail Sauce for an elegant, low calorie finger food. My simple recipe takes just a few minutes to make for a high visual impact. Garnish with fresh lemon. Everyone will be impressed with this luxury food. Whether you serve on a platter or individual cocktail glasses, you’ll be living KetoLuxe.

**PREP**

5 minutes

**COOK**

1 hour

**INGREDIENTS**

1 cup water  
2 tablespoons KetoLuxe Chesapeake Bay Seasoning  
1 lemon, cut in half  
2 bay leaves  
1 pound extra large peel, deveined tail-on shrimp, thawed  
4 tablespoons Zesty Cocktail Sauce

**DIRECTIONS**

1. Prepare a steamer pot with water, Chesapeake Bay Seasoning, lemon, and bay leaves. Bring to a boil.
2. Steam shrimp for 3 minutes.
3. Chill for 50 minutes.
4. Place Zesty Cocktail Sauce in a small dish.
5. Arrange shrimp on a platter with sauce.
6. Serve chilled.

**YIELD**

4 servings

**NOTES**

If you don’t have a steamer basket, bring steaming liquid to a boil and immerse shrimp in it. Cook until bright pink.



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For an old school presentation, serve shrimp and sauce in individual martini glasses. Plop sauce in the bottom and hang shrimp from the sides.

This dish can be prepared a day ahead.

**NUTRITION BREAKDOWN, EACH SERVING**

Net carbs: 3 grams

Total carbs: 3 grams

Fiber: 0 grams

Fat: 0 grams

Protein: 10 grams

Calories: 52

Glycemic load: 0