

Spicy Shrimp Cocktail Recipe
With Sun-Dried Red Chile Sauce



THE FRESH CHILE COMPANY RECIPE

Ingredients:

- 2 Lbs Jumbo Shrimp
- 1/4 Cup Abuela's Traditional Red Chile Sauce
- 1 or 2 Celery Stalks sliced
- 1 Cucumber chopped
- 1/2 onion chopped
- 1/2 Cup Cilantro chopped
- 2 Avocados chopped
- Juice from 2 Limes
- Juice from 1 Orange
- 2 Garlic Cloves pressed
- 1/2 Cup Tomato Sauce
- Tomato Juice (11.5 oz can)
- Salt/Pepper to taste

Instructions:

1. Boil shrimp in water until cooked through. Drain and put over ice. Once chilled cut into chunks.
2. In large bowl combine shrimp, celery, cucumber, avocado, cilantro and onion.
3. In a different bowl add in the Abuela's Traditional Red Chile Sauce, lime juice, orange juice, tomato juice, tomato sauce, garlic and salt and pepper. Once combined add in the shrimp mixture and stir.
4. Chill for at least 1 hour before serving.
5. Enjoy!