

Mexican Shrimp Cocktail

Serves 12

Sauce:

- 1 medium cucumber, chopped fine
- 1 medium green, red, yellow, or orange bell pepper, chopped fine
- 1 small sweet onion, chopped fine
- 1/3 jalapeno (or more, to taste), seeds removed and chopped fine
- some radishes, chopped fine
- 1 bunch scallions, chopped
- 2 ½ pounds ripe tomatoes, peeled and chopped.
- 1/3 cup chopped fresh cilantro (Mexican parsley) plus some for garnish
- 1 cup Clamato juice
- ¼ cup red wine vinegar
- 3 tbsp extra virgin olive oil
- 2 cloves garlic, minced
- 2 tsp salt

Combine the ingredients for the sauce. You might use a food processor to speed up the chopping, depending on how lumpy you want your concoction. The sauce can be made at least a day in advance. Any leftover sauce is great Gazpacho (cold soup).

1 pound cooked and peeled shrimp. Cut most of the shrimp into bite-size pieces (depending on the size of the shrimp, this could be about 3 pieces per shrimp). Save at least 12 shrimp (uncut) for garnish.

Arrange 12 8-ounce cups and put some sauce, then some shrimp, then some sauce, etc., into each cup until almost full. Garnish each with another shrimp.

1 ripe avocado: Just before serving, peel and slice the avocado into 12 pieces and put one slice into each individual cup.