

How to Make the Best Garden-Fresh Seafood Cocktail

This seafood cocktail stands out for several reasons:



TIME
20 min

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INGREDIENTS

- 1 pound shrimp, peeled and deveined
- 1 pound crab meat, lump or claw
- 1 cup cherry tomatoes, halved
- 1 cucumber, diced
- 1 avocado, diced
- 1/4 cup red onion, finely chopped
- 1/4 cup fresh cilantro, chopped
- 1/2 cup cocktail sauce
- Juice of 2 limes
- Salt and pepper to taste

DIRECTIONS

1. This seafood cocktail recipe holds a special place in my heart, as it reminds me of summer afternoons spent at my grandmother's beach house. The salty breeze, the sound of waves crashing, and the laughter of family gathered around the table made every bite of her seafood cocktail a cherished memory. Now, I carry on that tradition, bringing the taste of the ocean and the freshness of the garden to my own family gatherings.

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