

Shrimp Cocktail Shooters with Salsa

When it comes to show-stopping yet simple appetizers,



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3 min

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INGREDIENTS

Large shrimp (16-20 count), peeled and deveined

1 cup salsa, homemade or store-bought

Juice of 1 lime

Avocado, diced (optional garnish)

Fresh cilantro, chopped (optional garnish)

Salt, to taste

Cocktail or shot glasses, for serving

Diced tomatoes

Red onion

Jalapeño

Cilantro

Lime juice

Salt

How to Choose the Right Shrimp:

Step-by-Step Instructions:

Cook the Shrimp: Bring a pot of salted water to a boil.

Add shrimp and cook for 2-3 minutes until just pink and opaque.

Transfer immediately to an ice bath to stop cooking. Drain and set aside.

Make the Salsa: Mix diced tomatoes, red onion, jalapeño, cilantro, lime juice, and salt in a bowl.

Adjust heat and seasoning to your preference. Leave chunky or pulse briefly for smoother texture.

Assemble the Shooters: Add a generous spoonful of salsa to each glass.

Top with 2-3 shrimp, arranging them to lean over the rim for a beautiful layered look.

Garnish and Serve: Drizzle with lime juice.

Add diced avocado or a sprig of cilantro for a burst of color and flavor.

Serve chilled.

Tips for Success:

Keep everything cold until serving-chilled shrimp are more refreshing.

Make salsa ahead of time to let flavors meld.

Use clear glassware to highlight the color contrast between shrimp and salsa.

Add a tiny cocktail fork or toothpick for fuss-free eating.

Serving Suggestions and Pairings:

A crisp Blueberry Lemonade

Bite-sized Cheesy Chicken Sliders

Bold snacks like Crockpot Nacho Dip

Or something hearty like Sheet Pan Quesadillas

DIRECTIONS

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2. Add shrimp and cook for 2-3 minutes until just pink and opaque.
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6. Assemble the : Shooters: Add a generous spoonful of salsa to each glass.
7. Top with 2-3 shrimp, arranging them to lean over the rim for a beautiful layered look.
8. Garnish and : Serve: Drizzle with lime juice.
9. Add diced avocado or a sprig of cilantro for a burst of color and flavor.
10. Serve chilled.
11. Tips for Success: Keep everything cold until serving-chilled shrimp are more refreshing.
12. Make salsa ahead of time to let flavors meld.
13. Use clear glassware to highlight the color contrast between shrimp and salsa.
14. Add a tiny cocktail fork or toothpick for fuss-free eating.
15. Serving Suggestions and Pairings: These shooters are perfect on their own, but even better when paired with:
16. A crisp : Blueberry Lemonade
17. Bite-sized : Cheesy Chicken Sliders
18. Bold snacks like : Crockpot Nacho Dip

19. Or something hearty like : Sheet Pan Quesadillas
20. Storage and Leftover Tips: Shrimp: Cooked shrimp can be stored in the fridge for up to 2 days.
21. Salsa: Keeps well in an airtight container for up to 3 days.
22. Assemble : Last-Minute: Keep components separate and build just before serving for best texture.
23. More Recipes You'll Love: Baked Brie Appetizer
24. Blueberry : Lemonade
25. Easy : Cheesy Chicken Sliders

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Original recipe: <https://chefmaniac.com/shrimp-cocktail-shooters-with-salsa/>