

This Mexican Shrimp Cocktail Is the Bright, Zesty Dish I Make for Every Holiday (and Every Craving in Between)

Some dishes have a way of bringing people together-and this



TIME
20 min

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INGREDIENTS

- 1/3 cup Spanish onion, chopped
- ... cup freshly squeezed lime juice
- 1 lb cooked, chilled medium shrimp (peeled, deveined, tails off)
- 2 roma tomatoes, chopped
- 1 cucumber, finely chopped
- 1 stalk celery, finely chopped
- 1 jalapeño, seeded and finely chopped
- 2 tsp salt
- 2 tsp ground black pepper
- 1% cups chilled tomato and clam juice cocktail (like Clamato)
- 1 cup chilled ketchup
- 2 tbsp hot pepper sauce (like Tapatio or Valentina)
- 1 bunch fresh cilantro, chopped (stems removed)
- 2 avocados, peeled, pitted, and diced
- Extra chopped cilantro
- Lime wedges
- Tortilla chips or saltine crackers for serving

DIRECTIONS

1. Prep the Fresh Ingredients: First things first-I chop everything: the onion, tomatoes, cucumber, celery, and jalapeño. I dice the avocados last so they stay fresh and vibrant.
2. Combine Shrimp and Vegetables: In a large mixing bowl, I add the chilled shrimp and all the chopped veggies (except the avocado and cilantro, which I add later to avoid bruising). This mix is already bursting with color and freshness.
3. Add Lime Juice and Season: I pour fresh lime juice over the shrimp and veggie mixture, then season it with salt and black pepper. A good mix here ensures the lime starts to tenderize and flavor everything evenly.
4. Mix the Cocktail Sauce: In a separate bowl or large measuring cup, I whisk together the tomato-clam juice, ketchup, and hot sauce. This sauce is what gives the cocktail that iconic zippy flavor. I taste and adjust the heat level depending on who's eating-I like it spicy, but my dad prefers it milder.
5. Combine and Chill: I pour the sauce over the shrimp and vegetables and mix gently to coat. Then I fold in the chopped cilantro and diced avocado, being careful not to mash the avocado too much.
6. Once everything's combined, I cover the bowl and refrigerate it for at least 30 minutes, but an hour is even better.

