



## Sangrita Shrimp Cocktail Shooters

Makes a dozen or so shooters

Sangrita, literally translated as little blood, is a spicy, non-alcoholic Mexican drink served as a chaser, used as a mixer, or as a side car. The traditional method is to alternate sips of tequila with sangrita, but lately it has been coexisting in the same glass as the tequila making for a great mixer. When serving tequila at a party I like to change the traditional shrimp cocktail to mimic the recipe of sangrita.

### What you need:

2 cups cooked, cleaned, de-veined medium shrimp, tails removed

### SANGRITA COCKTAIL SAUCE:

6 Large Fresh Tomatoes (4 oz Tomato Juice may be substituted)

4 oz Orange Juice

4 oz grapefruit juice

1 large cucumber, seeded and finely chopped

1/4 cup chopped cilantro

1/4 cup finely chopped onion

1/3 cup finely chopped celery

2 tablespoons prepared horseradish

1/4 cup freshly squeezed lime juice

1 to 2 tbsp. Hot Sauce to taste

2 tbsp Worcestershire Sauce

1/4 Cup Old Bay Seasoning

2 tbsp each, Salt and pepper

### How to make it work:

In a blender or food processor, blend tomatoes until there are no lumps. In a mixing bowl, combine all ingredients and mix well. The consistency should be similar to that of gazpacho.

Refrigerate for at least 3 hours.

Dice the shrimp in small pieces and season with Old Bay.

In a tall shot glass, layer the sauce and shrimp so that the sauce is on the bottom of the glass as well as the top.

Garnish with a cilantro sprig and horseradish

Drink Suggestion: Anejo Martini