

## Kick Butt Shrimp Cocktail

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2 pounds large shrimp (21-25), shells removed and deveined if desired  
2 quarts water  
2 tablespoons kosher salt  
2 cups dry white wine  
1 medium cloves garlic, sliced  
1 inch fresh ginger, peeled and thinly sliced  
2 bay leaves  
Big bowl of Ice water

### \*\*\*\*\*Cocktail Sauce

1 (6 ounce) can tomato paste  
1/2 cup water  
1/2 cup honey  
1/2 cup cider vinegar  
1 tablespoon minced shallot  
1 clove garlic minced  
1 teaspoon Kosher salt  
1 teaspoon Worcestershire sauce  
1/4 teaspoon ground allspice  
1/8 teaspoon ground cloves  
1/8 teaspoon red chili pepper flakes  
1 Tablespoon Mama Lil's Kick Butt Peppers  
2 tablespoons Grated Horseradish

2 lemons cut into wedges

1. To make cocktail sauce: combine all ingredients for sauce in a sauce pan and simmer for 1 hour. Remove from heat and when cool puree with immersion blender and set aside.
2. In large pot combine water, wine and seasonings. Add shrimp and bring to boil. When water comes reaches 170 degrees shrimp should be done.
3. Drain shrimp in colander and submerge into boil of ice water to chill. When chilled drain and serve on a large platter with lemon wedges and cocktail sauce.