

GUASTELLO'S VILLAGE MARKET

Garlic Roasted Shrimp Cocktail

Serves 4 - 6

Ingredients

1-1/2 lb. jumbo shrimp (16-20 count), shells peeled, tails left on
2 cloves garlic, finely chopped (about 1 tablespoon)
2 Tbs. extra-virgin olive oil
1/2 tsp. kosher salt
1/4 tsp. cracked black pepper
Cocktail Sauce with Red Onion and Jalapeno (recipe below)

Heat the oven to 450°F. Remove the vein from the shrimp, if necessary. In a large bowl, toss the shrimp with the garlic, olive oil, salt, and pepper. Spread the shrimp on a heavy-duty rimmed baking sheet in a single layer. Roast for 3 min., turn the shrimp over with tongs, and continue roasting until the shrimp are opaque and firm, another 2 to 4 min. Transfer the shrimp to a shallow dish, cover partially, and refrigerate. When the shrimp are thoroughly chilled (after about 2 hours), serve them with cocktail sauce.

Cocktail Sauce

1/2 cup tomato ketchup
1/2 cup chili sauce
1/4 cup grated red onion (from about 1/4 medium onion; using the large holes on a box grater)
1/2 tsp. finely chopped fresh jalapeño
3 Tbs. prepared horseradish
1 Tbs. fresh lemon juice; more to taste
1/8 tsp. kosher salt; more to taste

Put all the ingredients in a bowl and stir to combine. Chill, covered, until ready to use. This sauce is best made a day in advance and keeps well for up to a week. Just before serving, taste and add more lemon juice and salt as needed.

Credit: finecooking.com