



<https://www.thekitchn.com/recipe-classic-shrimp-cocktail-sauce-appetizer-recipes-from-the-kitchn-217148>

Classic Shrimp Cocktail Sauce

PREP TIME
5 minutes

SERVES
6 to 8

INGREDIENTS

- 1/2 cup ketchup
- 2 tablespoons prepared horseradish, plus more to taste
- 1 teaspoon freshly squeezed lemon juice
- 1/2 teaspoon Worcestershire sauce
- 1/2 teaspoon hot sauce
- 1 to 2 pounds large raw shrimp, peeled and deveined(<https://www.thekitchn.com/how-to-peel-and-devein-shrimp-cooking-lessons-from-the-kitchn-217120>)

INSTRUCTIONS

- 1 Whisk together all the ingredients in a bowl. Taste and add more horseradish or any of the other ingredients to suite your taste. When you're happy with the sauce, transfer it to a small serving bowl.
- 2 Cook the shrimp by poaching them in boiling water, [pan-frying them on the stovetop](#)([//www.thekitchn.com/how-to-quickly-cook-shrimp-on-the-stovetop-cooking-lessons-from-the-kitchn-214397](https://www.thekitchn.com/how-to-quickly-cook-shrimp-on-the-stovetop-cooking-lessons-from-the-kitchn-214397)), or [roasting them in the oven](#)([//www.thekitchn.com/how-to-roast-shrimp-in-the-oven-cooking-lessons-from-the-kitchn-204080](https://www.thekitchn.com/how-to-roast-shrimp-in-the-oven-cooking-lessons-from-the-kitchn-204080)) until opaque. Arrange the shrimp around the cocktail sauce and serve hot or cold.

RECIPE NOTES

Make-ahead: The cocktail sauce can be made up to a week ahead and kept refrigerated. The shrimp can be cooked a day ahead and served cold.