

Horseradish: St. Elmo's Cocktail Sauce

world famous shrimp cocktail sauce from st. elmo's in indianapolis, in:

* exported from mastercook *

st. elmo's shrimp cocktail [original & modified version]

recipe by : st. elmo's restaurant of indianapolis, indiana

serving size : 4 preparation time : 0:15

categories : restaurant recipe sauces seafood shrimp

amount measure ingredient -- preparation method

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- 1 small** hunk fresh horseradish -- coarsely grated
you need 2 tablespoons of horseradish]
- 1/2 cup** cider vinegar -- for soaking the sauce:
- 2 Tbsp** vinegar soaked shaved horseradish -
- drained
- 2 cup** bennett's chili sauce
2 squirt fresh lemon juice
- 4 large** squirts fresh lime juice
- 16** jumbo steamed shrimp -- peeled and deveined
leave tails on
lemon wedges -- as desired

original version:

- 2 Tbsp** fresh horseradish -- coarsely grated
- 1/2 cup** cider vinegar
- 2 cup** heinz ketchup

note: the original recipe just calls for the drained-vinegar soaked
fresh horseradish to be added to heinz ketchup - that's all.

here it is: tweezybird as posted to recipe boards well tom we made it to st elmo's today and though we are \$40 lighter in the wallet i have the much sought after recipe. this is from the bartender and he even gave us a nice amount to bring home.

he said the "secret" is having the freshest, hottest horseradish, grated coarsely, soaked overnight in vinegar, strained and mixed with heinz ketchup. that's it. and believe me it is hot, dh and i love anything hot, we especially like wasabi and this stuff was set your tongue on fire hot! the bartender told us that one time the horseradish they were getting wasn't hot enough and they sent him to chicago to get some there. as we were at the bar we watched them bring out a tub of horseradish, grated, of about 30 pounds. they mix

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it right near the front door and have a window that overlooks the street.

tom's version: shave the horseradish and place in a covered container along with the vinegar. refrigerate overnight. drain the horseradish. mix two tablespoons of the horseradish with 2 cups of the chili sauce. add two squirts of fresh lemon juice and four large squirts of fresh lime juice. place four cooked shrimp in each serving vessel surround with lemon wedges and about 1/2 cup of the sauce for each serving.

source st. elmo's restaurant; 127 s. illinois st., indianapolis, in 46225 317-635-0636

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