



St. Elmo's Shrimp Cocktail

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Serves/Makes: 4 | **Difficulty Level:** 3 | **Ready In:** > 5 hrs

Ingredients:

2 tablespoons fresh horseradish -- coarsely grated

1/2 cup cider vinegar -- for soaking

The Sauce:

2 cups Chili Sauce

2 squirts fresh lemon juice

4 large squirts fresh lime juice

16 jumbo steamed shrimp -- peeled and deveined -- leave tails on

lemon wedges -- as desired

Directions:

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 the chili sauce. Add lemon juice and 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

Recipe Location: <http://www.cdkitchen.com/recipes/recs/311/StElmosShrimpCocktail61701.shtml>

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