



Lady and the Scamp Shrimp Cocktail

Yields: 5-6 Servings

Total Time: 20 Minutes (not counting 20 min rest time for cocktail sauce, and cooling time for shrimp, at least an hour)

We're bringing a black-tie hors d'oeuvre into your kitchen. At proms or formal events, shrimp cocktail is a classic, and we like to put our vibe into it, and a little booze too, because why not? This dish is totally chill, whether your vibe for the day includes tuxedos and evening gowns or sweatpants. Great to get some quick protein before hitting the dance floor, and a little sweet-and-spicy flavor to match that style you're bringing to the dance, ya heard? We basically create a shrimp scampi, with some great white wine, garlic, and butter, to get some good flavor into these babies, and then chill 'em. Meanwhile, we make a beautiful Thai vodka cocktail sauce that brings another level of flavor to separate your shrimp from everyone else's. Meanwhile, remember not all shrimp are created the same, and sometimes, size does matter, so we're using U15 shrimp, meaning it takes 15 of these babies to make a pound, so you really get a mouthful, if you get our drift. Party on!

Ingredients

- 1 lb raw shrimp (U15 at least, U12 size is ideal, that means there are 12 shrimp or less to make up the total pound)
- $\frac{3}{4}$ C Thai vodka cocktail sauce (ingredients/directions below)
- 2 Tbsp butter
- $\frac{1}{3}$ C of a dry white wine (we use sauvignon blanc, alcohol-free wine works great too)
- 2 tsp Italian seasoning
- 1 Tbsp fresh lemon juice
- 1 Tbsp of finely minced fresh garlic
- 1 tsp crushed red pepper
- Lemon wedges to serve them with
- Hot sauce to serve with



Ingredients for Thai Vodka Cocktail Sauce

- 1/3 C ketchup
- 1/4 C horseradish (or more, depending on the heat you want)
- 2 Tbsp Thai-chili sauce
- ½ Tbsp chili-garlic sauce
- 2 Tbsp vodka (we prefer Tito's)
- 1 tsp sriracha sauce

Directions for Thai Vodka Cocktail Sauce

- Mix all ingredients evenly
- Chill for at least 20 minutes to let the flavor meld

Directions

- Heat butter in a pan on the stove
- Add garlic, cook until fragrant
- Add shrimp, sprinkle with Italian seasoning and crushed red pepper
- Add wine and lemon juice
- Cook for 1-2 minutes until they turn pink towards the center
- Flip shrimp
- Cook another minute until pink and firm on the outside
- Remove shrimp from heat, put in fridge to chill
- Ring the bowl of sauce with the shrimp
- Serve with extra hot sauce and lemon wedges for your guests to use at their discretion
- Have a lil' cocktail, baby!