

Coctel De Camaron "Shrimp Cocktail"

Makes 4 to 6 Servings

Ingredients

1 pound (18 - 24) Med Shrimp in the shell
1 Cup Tomatoe Puree
1 Cup Tomatoe Juice
1 TBL Spoon Smoked Paprika
1 TBL Spoon MoQuila Spice
1 Avocado Diced and Peeled
4 Green Onions Finely Diced and Chopped
2 TBL Spoons Fresh Lime Juice
1 TBL Spoon "Milagro" Tequila

Preparation

Cook the shrimp in a pot of salted boiling water
Cover cook until pink and the shrimp curl (about 3 to 4 mins)
Drain and cool under cold running water
Peel and Devin
Put shrimp in a large bowl and refrigerate
Mix the rest on the ingredients in another bowl, stir,add salt and pepper to taste,
pour over the shrimp, cover and refrigerate for 1 hour.

Serve in a chilled martini glass with a wedge of lemon.