

Original Shrimp Cocktail

Ingredients:

- 1 1/2 lbs small shrimp, shelled, deveined & boiled (I use the reg. size and cut into pieces)
- 10 campari tomatoes (or 3 large), chopped coarsely
- 1/2 cup onion (both white & red), chopped fine
- 1 fresh jalapeno, seeded & chopped fine
- 1 fresh serrano, seeded & chopped fine
- juice of 4-5 limes
- 1/2 cup Olive Oil
- 1/2 cup White Balsamic Vinegar
- 1/4 cup fresh cilantro, chopped fine
- Ground Olivette Jurassic Salt and white pepper to taste (I just use my own kosher or sea salt)
- 2 avocados, cubed
- Add a splash of Tickle Your Palate Habanero Sauce

Combine shrimp, tomatoes, onion & peppers and mix together thoroughly. Stir in the Olive oil, white Balsamic & lime juice. Season with Salt & cracked white pepper to taste.

Let the mixture sit for 30 minutes so that the flavors can marry. Before serving, slowly stir in the cilantro & cubed of avocado.

Garnish with extra lime wedges and a splash of Tickle Your Palate Habanero Sauce.