

Roasted Shrimp Cocktail

Yield: 6 servings

Ingredients

For the shrimp:

2 pounds (12 to 15count)
shrimp

1 Tbsp. good olive oil

1/2 Tsp. kosher salt

1/2 Tsp. freshly ground
black pepper

For the sauce:

1/2 cup chili sauce
(recommended: Heinz)

1/2 cup ketchup

3 Tbsp. prepared
horseradish

2 Tsp. freshly squeezed
lemon juice

1/2 Tsp. Worcestershire
sauce

1/4 Tsp. hot sauce
(recommended: Tabasco)

Directions

1. Preheat the oven to 400 degrees F.
2. Peel and devein the shrimp, leaving the tails on. Place them on a sheet pan with the olive oil, salt, and pepper and spread them in 1 layer.
3. Roast for 8 to 10 minutes, just until pink and firm and cooked through. Set aside to cool.

For the sauce:

1. Combine the chili sauce, ketchup, horseradish, lemon juice, Worcestershire sauce, and hot sauce. Serve as a dip with the shrimp.