

Shrimp Cocktail

Ingredients

- 2 pounds shrimp in shell (remove shells and preserve for the court bouillon)

Court bouillon (see note below)

- 1 cup coarsely chopped onions
- 1 carrot, peeled and sliced into thin rounds (about $\frac{1}{2}$ cup)
- 4 sprigs fresh thyme
- $\frac{1}{4}$ large lemon, in thin half-round slices
- 1 tsp whole black peppercorns
- $\frac{1}{8}$ tsp red-pepper flakes (optional)
- 1 tsp salt
- 1 cup dry white wine or dry white French vermouth
- 3 cups water



Cocktail Sauce

- $\frac{1}{2}$ cup ketchup
- 2 Tbsp grated fresh horseradish or bottled horseradish (fresh)
- $\frac{1}{2}$ tsp Tabasco sauce, or more to taste
- 1 Tbsp Worcestershire sauce (Lea & Perrins)
- 1 Tbsp freshly squeezed lemon juice, or more to taste

Preparation

Court-bouillon

1. Peel and devein the shrimp (reserving the shells) leaving the tail and adjoining small band of shell attached to the body
2. Place all the *court bouillon* ingredients and the reserved shrimp shells into a large stainless-steel saucepan
3. Bring to a boil, then cover and gently boil 10 to 15 minutes
4. Add the shrimp all at once, stir to mix them into the broth, and bring it back to a boil over high heat
5. Cover the pan and cook for only 10 seconds, then remove from the heat
6. Let the shrimp cool in the covered pan of broth
7. When it is cool enough, transfer to the refrigerator until thoroughly chilled

Cocktail Sauce

1. Stir together all ingredients in a mixing bowl
2. Taste and add more horseradish, Tabasco, or lemon juice to your taste
3. Store in refrigerator until ready to use (makes enough for about 2 pounds of shrimp)

Note: The court bouillon may be strained and frozen for later use as a stock or consommé