



Total Time
MIN.

Serving Size
6 OZ

Difficulty
EASY

Yields
8

INGREDIENTS	WEIGHT	MEASURE
Shrimp 16/20, Peeled, Cooked, Diced & Chilled	3 lbs	
Pace Thick and Chunky Salsa	2 cups	500 mL
Tobasco Sauce	1/2 tsp	
Cucumbers, Seedless & Medium Dice	1 cup	250 mL
Lime Juice, Juiced	1 1/4 cup	
Ketchup, Cold	1/2 cup	125 mL
Cilantro, Rough Chopped	1 tbsp	15 mL
Jalepeno, Seeded & Diced Small	2 tbsp	30 mL
Lime, Cut into 8 Wedges	1	1
Avocado, Cubed for Garnish	1 cup	250 mL

INSTRUCTIONS

1. Poach the Shrimp for 2 minutes & Chill,
Combine the salsa, Tabasco, cucumbers, lime juice, ketchup in a bowl, mix thoroughly.
2. Add shrimp, mix in the cilantro & jalapeno.
- 3.Place 1 cup of the mixture in a rocks glass & garnish with lime wedge & diced avocado.