

## **Thai Shrimp Cocktail**

### **Thai Cocktail Sauce (Bella's Sauce)**

- 1/2 c ketchup
- 1 T soy sauce
- 1 T seasoned rice vinegar
- 1 t sesame oil
- 1 T sriracha sauce
- 1 T sugar
- 1/2 T grated ginger
- 1 garlic clove, grated
- 1 T finely chopped coriander

In a small bowl, combine all ingredients. Cover and refrigerate.

### **Chef Michael Smith's Poached Shrimp**

- 3 c water
- 1 c really good white wine
- 1 lemon, zest and juice
- 1 onion, thinly sliced
- 2 garlic cloves, thinly sliced
- 2 bay leaves
- 2 t sea salt
- 1 lb large shrimp, shells on or off, thawed but cold

In a medium-sized pot, bring all ingredients except the shrimp to a boil. Simmer for 4 minutes. Add the shrimp and immediately remove the pot from the heat. Cover the pot, and let the shrimp poach for 8 minutes. Strain, plate and refrigerate the shrimp. Peel the chilled shrimp before serving, leaving the tails on. Garnish with parsley leaves and serve with Thai Cocktail Sauce. Serves 6.

**Jittery Cook**