

Shrimp Cocktail at Its Very Best

- 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, 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 Cocktail Sauce. Serves 6.

Cocktail Sauce

- 1 c ketchup
- 1/2 c horseradish
- 1 T each soy sauce, Worcestershire sauce
- 1 lemon, zest and juice

Combine all ingredients in a small bowl. Refrigerate. Amount is more than double what's needed for 1 pound of shrimp.

Jittery Cook

