

## Mexican Shrimp Cocktail

Servings: 8 to 12

### INGREDIENTS

- 2 lb Harbor Banks® 21/25 shrimp, cooked, peeled and deveined
- 1 T crushed garlic
- ½ c finely chopped red onions
- ¼ c Cross Valley Farms® fresh cilantro, chopped
- 1 ½ c tomato juice
- ¼ c Monarch® ketchup
- ¼ c fresh lime juice
- 1 t Monarch hot sauce, or to taste
- ¼ c Monarch prepared horseradish
- tt salt
- 1 ripe avocado, peeled, pitted and chopped

### PREPARATION

In a large bowl, add shrimp; stir in garlic, red onion and cilantro. Mix in tomato juice, ketchup, lime juice, hot sauce and horseradish. Season with salt. Gently stir in avocado. Cover; refrigerate 2 to 3 hours. Serve in one large bowl or ladle into individual bowls.

