



FROM OUR *MARLIN BAR: COCKTAILS WITH TOMMY BAHAMA* BOOK

Captiva Shrimp Cocktail

MAKES 4-6 SERVINGS

SHRIMP COCKTAIL

1 lb. medium (20–25 count) shrimp

½ tsp celery salt

1 cup diced English cucumber

½ cup diced tomato

¼ cup diced yellow onion

1 Tbsp chopped fresh cilantro, plus sprigs for garnish

1 ¼ cups Captiva Juice Blend

5 Tbsp fresh lime juice

5 Tbsp green Tabasco®

1 avocado, peeled, pitted, and diced

Yellow corn chips, for serving

CAPTIVA JUICE BLEND (Makes 1 ½ cups)

1 cup shrimp stock, fish stock, or vegetable stock

2/3 cup ketchup

½ cup Clamato® juice

3 Tbsp fresh lime juice

3 Tbsp green Tabasco®

½ tsp granulated onion

½ tsp granulated garlic

½ tsp freshly ground black pepper

INSTRUCTIONS

1. Captiva Juice Blend: In a blender, combine all the ingredients and blend until smooth.
2. Peel and devein the shrimp, removing the tail segments; reserve the shells and tails to make the shrimp stock. Season the shrimp with the celery salt.
3. In a steamer over boiling water, cook the shrimp just until they turn opaque, 2½ to 3 minutes. Do not overcook. Remove the shrimp from the steamer and let cool. Do not rinse the shrimp, or the celery salt seasoning will wash off. Cut the shrimp into ½-in. dice.
4. In a small bowl, mix the cooked shrimp with the cucumber, tomato, onion, chopped cilantro, and juice blend. Season with the lime and Tabasco® and mix again.
5. To serve, spoon into shrimp cocktail glasses or small bowls. Top each serving with diced avocado and garnish with cilantro sprigs. Serve with corn chips.