

Tommy Bahama®

FROM OUR *FLAVORS OF THE SOUTHERN COAST* COOKBOOK

Seafood Avocado Cocktail

MAKES 6 SERVINGS

SHRIMP

1 lb. or 455 g extra-jumbo (16 to 20 count) shrimp

1 tsp celery salt

SAUCE

½ cup or 120 ml Shrimp Stock (see below)

1/3 cup or 75 ml ketchup

¼ cup or 60 ml tomato-clam juice, such as Clamato

1/3 cup/35 g macadamia nuts, coarsely chopped

1 tsp fresh lime juice

1 tsp green jalapeño sauce, such as Tabasco Green Pepper

½ tsp red pepper sauce, such as Tabasco

½ tsp Spike herbal seasoning

¼ tsp granulated onion

¼ tsp granulated garlic

¼ tsp freshly ground black pepper

1 English cucumber, cut into ½ in./12 mm dice

½ cup or 50 g finely chopped yellow onion

2 Roma (plum) tomatoes, seeded and cut into ½ in./12 mm dice

2 tsp finely chopped fresh cilantro

1 ripe Hass avocado, peeled, pitted, and cut into ½ in./ 12 mm dice

8 oz. or 225 g lump crabmeat, picked over for cartilage

6 sprigs fresh cilantro, for serving

6 lime wedges, for serving

Tortilla chips, preferably strip style, for serving

SHRIMP STOCK (MAKES ABOUT 2 CUPS OR 480 ML)

Shells and tails from 1 lb. or 455 g shrimp

1 cup or 240 ml bottled clam juice

¼ cup or 60 ml dry white wine or dry vermouth (optional)

1 small yellow onion, chopped

1 small celery stalk with leaves, chopped

6 black peppercorns

½ small bay leaf

Pinch of dried thyme

INSTRUCTIONS

1. To prepare the shrimp: Choose a large saucepan that will hold a collapsible metal steamer basket. Add enough water to barely reach the bottom of the steamer basket and bring to a boil over high heat.
2. Peel and devein the shrimp, leaving the tail segments on 6 shrimp; reserve the shells and remaining tails to make the shrimp stock. Season the shrimp with the celery salt. Spread them on the steamer basket and cover the saucepan tightly. Cook just until the shrimp turn opaque, 2 ½ 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. Set aside the 6 shrimp with their tails for the garnish. Cut the shrimp into ½ in./ 12 mm dice. Cover and refrigerate the chopped and whole shrimp until chilled, at least 1 hour or up to 1 day.
3. To make the shrimp stock: Combine all the ingredients, including the wine, if using, with 1 ½ cups/360 ml water in a medium saucepan and bring to a boil over medium-high heat. Reduce the heat to low and simmer until full flavored, about 30 minutes. Strain through a sieve into a bowl, pressing hard on the solids. Let cool completely. (The stock can be cooled, covered, and refrigerated for up to 1 day or frozen or up to 2 months.)
4. To make the sauce: Bring all the ingredients to a simmer in a medium saucepan over low heat. Pour into a medium bowl placed in a larger bowl of ice water and let stand, stirring occasionally, until

chilled, about 30 minutes. Discard the bay leaf. (The sauce can be covered and refrigerated for up to 1 day.)

5. Combine the chopped shrimp, cucumber, onion, tomatoes, and cilantro in a large bowl and mix well. Add the sauce. Gently mix in the avocado.
6. Divide the shrimp mixture and its liquid among 6 glass serving dishes. Top each with an equal amount of the crab. Finish each with a whole shrimp with its tail sticking up, a cilantro sprig, and a lime wedge. Serve chilled, with tortilla chips.