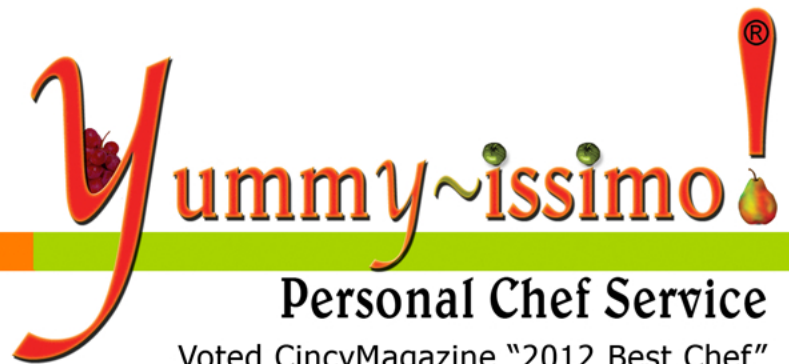


Marinated Shrimp Cocktail



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes about 50 pieces

2 pounds jumbo shrimp,
cooked, peeled, deveined

1t dried tarragon

2 lemons, juiced

1T dried basil

3 garlic cloves, finely
minced

1c olive oil

1T dried dill

2c ketchup

1t dried rosemary

2T Dijon mustard

1/4c horseradish, freshly
grated from root

Remove tails from shrimp and place shrimp in large zip~lock bag.

Combine basil, dill, rosemary, tarragon, garlic, mustard and lemon juice.

Whisk in olive oil and continue whisking until emulsion occurs.

Pour herbed oil over shrimp and refrigerate at least 3 hours.

Mix ketchup and freshly grated horseradish root for cocktail sauce.

Serve at room temperature.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

Debbie Spangler ~ Certified Personal Chef

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