

Certi-Fresh Shrimp Cocktail

Yield: 4 servings

Ingredients

- **2 Lbs. Certi-Fresh 61-70 counts, peeled and devined shrimp**
- **2 cups finely diced tomatoes**
- **2 cups finely diced packed cilantro, washed and dried**
- **2 cups finely diced onion**
- **1 cup fresh lime juice**
- **1 bottle of clam juice**

Instructions

- In a medium sauce pan, add 5 cups water, and 1 whole bottle clam juice. Mix together and let it boil. When the juice is boiling add the Certi-Fresh 61-70 counts, peeled and devined shrimp. Let it cook for about 5 minutes or until shrimp look pink, let it cool down.
- In 4 cups or medium size bowls, add 2 tbsp. of tomato, 1 tbsp. of cilantro, 2 tbsp. of onion, and 5 to 7 shrimps. Also add 1 cup of clam juice, and add salt to taste, mix all ingredients together serve with tostadas, or crackers

Times: Prep Time: 20 minutes, Cook Time: 10 minutes.