

SPICY COCKTAIL SAUCE

Serves 6 - 8



This basic cocktail sauce is the perfect accompaniment to all kinds of seafood. From shrimp cocktail and freshly shucked oysters to fried oysters and seafood fritters, the only condiment equally versatile is a freshly sliced wedge of lemon.

..... I N G R E D I E N T S

- 1/2 C ketchup
- 2 T lime juice, fresh squeezed
- 1 T prepared horseradish

..... D I R E C T I O N S

Mix all of the ingredients together. Refrigerate for 2 hours before serving.

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