



www.davyjonesseafood.com



South Carolina Shrimp Cocktail

Ingredients:

6 Large Davy Jones Boiled Shrimp (see recipe for Davy Jones Classic Boiled Shrimp)
2-3 x the recipe for SC Dijon Cocktail Sauce, below

Dijon Cocktail Sauce:

1T Dijon Mustard
1/2T Mayonnaise
1/2T Honey
1t Hot Horseradish
1/8t Garlic Powder
2 drops Liquid Smoke

Directions:

Mix all ingredients for the sauce and pop it in the refrigerator for about 1/2 hour, or make and refrigerate the day before. Peel (and devein, if you so choose), leaving tail. Arrange shrimp around the rim of your serving glass/dish. Carefully pour in enough sauce to just cover the end of the shrimp (see picture).

Yield:

Serves one, but that's just for an appetizer portion, really. Do some math, adjust the ingredients and dip your heart out!