



Foolproof Shrimp Cocktail Recipe You'll Love

Introduction

Shrimp cocktail is a classic appetizer that brings a touch of elegance to any gathering. With its perfect balance of flavors and a refreshing zing from the cocktail sauce, this dish is sure to impress your guests. Follow this detailed recipe to create a delicious shrimp cocktail that will leave everyone asking for seconds.

Detailed Ingredients with measures

- 2 tablespoons fine salt - 1½ tablespoons granulated sugar - 1

tablespoon whole black peppercorns – 4 fresh tarragon sprigs – 2 lemons, divided – 1½ pounds unpeeled, raw jumbo (13/15) shrimp – 1 (12-ounce) bottle (about 1 cup) cocktail sauce – 1½ tablespoons prepared horseradish – ¼ teaspoon ground black pepper – Lemon wedges, for serving

Prep Time

Preparation time for this shrimp cocktail is approximately 20 minutes.

Cook Time, Total Time, Yield

Cook time is about 3 minutes, bringing the total time to around 30 minutes. This recipe yields enough for about 4-6 servings.

Directions

1. ****Prepare the Poaching Liquid:**** In a large saucepan, combine 10 cups of water, 2 tablespoons of fine salt, 1½ tablespoons of granulated sugar, 1 tablespoon of whole black peppercorns, and 4 fresh tarragon sprigs. Halve one lemon and squeeze its juice into the water mixture; add the spent lemon halves to the saucepan. Bring the mixture to a boil over high heat. Once boiling, remove from heat and let it stand for 8 minutes, or until a thermometer registers 180°F. 2. ****Prepare the Shrimp:**** While the poaching liquid is cooling, devein the 1½ pounds of unpeeled, raw jumbo shrimp. To do this, pierce a toothpick or thin bamboo skewer through the back of the shell and gently pull up to remove the vein. 3. ****Poach the Shrimp:**** Add the prepared shrimp to the saucepan with the poaching liquid. Let the shrimp poach off the

heat until they are just cooked through, firm to the touch, and no longer translucent, about 3 minutes. 4. ****Cool the Shrimp:**** While the shrimp are poaching, fill a large bowl with ice water. Once the shrimp are cooked, use a slotted spoon to transfer them to a large resealable heat-proof plastic bag and seal it fully. Submerge the bag in the ice water, moving the shrimp around in the bag with your hands to separate them and cool them faster. Leave the bag in the ice water until the shrimp are cold, about 8 to 10 minutes.

See also Cheesecake Crescent Rolls Casserole

5. ****Prepare the Cocktail Sauce:**** In a medium bowl, whisk together 1 cup of cocktail sauce, 1½ tablespoons of prepared horseradish, and ¼ teaspoon of ground black pepper. Zest the remaining lemon and add the zest along with 1½ tablespoons of lemon juice to the cocktail sauce. Transfer the sauce to a small serving bowl. 6. ****Serve:**** Remove the shrimp from the bag and peel them, leaving the tails on. Arrange the shrimp on a serving platter with some crushed ice. Serve with the prepared cocktail sauce and lemon wedges. Enjoy your homemade shrimp cocktail!

Detailed Directions and Instructions

Prepare the Poaching Liquid

In a large saucepan, combine 10 cups of water, 2 tablespoons of fine salt, 1½ tablespoons of granulated sugar, 1 tablespoon of whole black peppercorns, and 4 fresh tarragon sprigs. Halve one lemon and squeeze its juice into the water mixture; add the spent lemon halves to the saucepan. Bring the mixture to a boil over high heat. Once boiling, remove from heat and let it stand for 8 minutes, or until a thermometer registers 180°F.

Prepare the Shrimp

While the poaching liquid is cooling, devein the 1½ pounds of unpeeled, raw jumbo shrimp. To do this, pierce a toothpick or thin bamboo skewer through the back of the shell and gently pull up to remove the vein.

Poach the Shrimp

Add the prepared shrimp to the saucepan with the poaching liquid. Let the shrimp poach off the heat until they are just cooked through, firm to the touch, and no longer translucent, about 3 minutes.

Cool the Shrimp

While the shrimp are poaching, fill a large bowl with ice water. Once the shrimp are cooked, use a slotted spoon to transfer them to a large resealable heat-proof plastic bag and seal it fully. Submerge the bag in the ice water, moving the shrimp around in the bag with your hands to separate them and cool them faster. Leave the bag in the ice water until the shrimp are cold, about 8 to 10 minutes.

See also [Blueberry Mousse](#)

Prepare the Cocktail Sauce

In a medium bowl, whisk together 1 cup of cocktail sauce, 1½ tablespoons of prepared horseradish, and ¼ teaspoon of ground black pepper. Zest the remaining lemon and add the zest along with 1½ tablespoons of lemon juice to the cocktail sauce. Transfer the sauce to a small serving bowl.

Serve

Remove the shrimp from the bag and peel them, leaving the tails on. Arrange the shrimp on a serving platter with some crushed ice. Serve

with the prepared cocktail sauce and lemon wedges.

Notes

Freshness of Shrimp

Use the freshest shrimp available for the best flavor and texture.

Poaching Liquid Variations

Feel free to experiment with additional herbs or spices in the poaching liquid for enhanced flavor.

Serving Suggestions

Consider adding extra garnishes like fresh herbs or additional lemon wedges for an appealing presentation.

Cook techniques

Preparing Poaching Liquid

Combine water with salt, sugar, peppercorns, tarragon sprigs, and lemon juice. Bring to a boil and let it stand to reach the proper temperature for poaching.

Deveining Shrimp

Use a toothpick or thin skewer to carefully pierce the shrimp's shell and remove the vein for better texture and visual appeal.

Poaching Shrimp

Add shrimp to the poaching liquid and allow them to cook off the heat

until they are firm, fully cooked, and no longer translucent.

Cooling Shrimp

Submerge cooked shrimp in ice water to stop the cooking process and ensure they retain a tender texture.

Making Cocktail Sauce

Whisk together cocktail sauce, horseradish, ground black pepper, lemon zest, and juice to create a zesty dipping sauce.

See also [Strawberry Crunch Poke Cake](#)

Serving Shrimp Cocktail

Peel the shrimp, arrange them on ice, and serve with cocktail sauce and lemon wedges for an appealing presentation.

FAQ

Can I use frozen shrimp for this recipe?

Yes, you can use frozen shrimp; just ensure they are completely thawed before cooking.

How do I know when the shrimp are fully cooked?

Shrimp should be firm to the touch and opaque, with no translucent areas remaining.

What can I substitute for tarragon?

You can use dill or parsley if you don't have tarragon, as they will provide a different but pleasant flavor.

How long can I store leftover shrimp cocktail?

Leftover shrimp cocktail can be stored in the refrigerator for up to 2 days in an airtight container.

Can I prepare the shrimp cocktail in advance?

Yes, you can poach and chill the shrimp in advance; just assemble with the sauce right before serving for the best flavor.

Conclusion

The perfect shrimp cocktail is a delightful combination of fresh shrimp and zesty cocktail sauce, making it a timeless appetizer for any occasion. Following the precise steps in the recipe ensures that the shrimp are tender, flavorful, and beautifully presented. Serve it chilled for a refreshing treat that is sure to impress guests at your next gathering.

More recipe suggestions and combination

Spicy Shrimp Tacos

Toss shrimp in a spicy seasoning blend and grill them for delicious tacos topped with cabbage slaw and avocado.

Garlic Butter Shrimp Pasta

Sauté shrimp in a rich garlic butter sauce and toss with linguine and fresh parsley for a comforting dish.

Shrimp Fried Rice

Stir-fry shrimp with vegetables and rice, seasoned with soy sauce and sesame oil for a quick and satisfying meal.

Coconut Shrimp Curry

Simmer shrimp in a creamy coconut milk curry sauce with vegetables served over jasmine rice for a tropical flair.

Grilled Shrimp Skewers

Marinate shrimp in herbs and lemon juice, then grill on skewers for a smoky flavor perfect for summer barbecues.





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