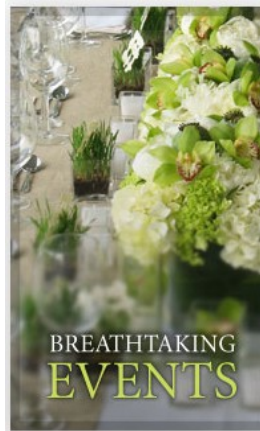


# FRANK JULIO & COMPLETE EVENT PLANNING

Be Our Guest at Your Party



## Shrimp Cocktail Sauces

As seen on News 12 with Amelie Wilson

### Traditional Cocktail Sauce

1 cup ketchup  
2 T horseradish  
Juice of half a lemon  
3 dashes of Worcestershire Sauce

### Lemon Caper Cocktail Sauce

1 cup mayonnaise  
2 T jarred capers, rinsed  
2 T fresh chiffonade of basil  
1 T lemon pepper  
Zest of 1 lemon  
Juice of 1 lemon

### Tip from Chef Frank:

#### Cooking the perfect shrimp

Cooking the perfect shrimp is not as difficult as you think. It's one of those things that is easily done well, but not many people know how to do it correctly. I like to use shrimp that are in the 16 –18 per pound range. The ones we used on the special were 21-25 per pound. A little smaller but they fit into the little ramekins perfectly.

Have a bowl full of ice and water ready before you start.

To a pot of water add 3 bay leaves a lemon, cut in half and some (about 10) peppercorns and salt. Bring it to almost boiling, you'll see steam coming off the top. Add the shrimp and allow to cook for about 2—5 minutes depending on the size. After 2 minutes remove one and chill it briefly in the ice so you can handle it. Open it to see if it's opaque. Keep checking with other shrimp until they're opaque. When they're ready strain and chill in the ice.

Strain and refrigerate but top with aluminum foil instead of plastic. It keeps them a better texture.

### Bayou Cocktail Sauce

1 cup mayonnaise  
1/2 cup ketchup  
2 T horseradish  
2 T Old Bay Seasoning  
2 dashes cayenne pepper

### Cilantro Yogurt

1 cup yogurt strained for at least 4 hours in refrigerator or overnight  
1/2 cup sour cream  
Salt and pepper to taste  
1 bunch rinsed cilantro

Place cilantro in the bottom of a blender and top add the rest of the ingredients. This recipe is great with curried shrimp