

Shrimp Cocktail Sauce

Ingredients

- 3/4 cup chili sauce or catsup
- 2 tbsp horseradish
- 1 tbsp lemon juice
- 1/2 tsp salt
- 1/8 tsp pepper
- 1/2 tsp worcestershire sauce
- dash cayenne

Instructions

Beat all the ingredients together until smooth. Serve with boiled shrimp.

Notes

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas and submitted by Cindy Carswell.

Nell used to cook shrimp quite often and always made this cocktail sauce to go with it.

Summary

Yield: 4

Source: Nell Hutchins/Myrtle Beckham

Prep Time: 20 minutes

Category: Appetizers

Cuisine: American

Tags: Shrimp, sauce