

Spicy Shrimp & Crab Cocktail Recipe

I don't usually like radishes, but I love them in this shrimp cocktail. Serve it straight up, with tortilla chips or on a bed of butter lettuce.

Tip: Zing Zang Bloody Mary mix works just as well as spicy V8.—Heidi Knaak, Liberty, Missouri





TOTAL TIME: Prep: 25 min. + chilling

MAKES: 12 servings

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Ingredients

-  2 medium cucumbers, peeled, seeded and chopped
- 8 radishes, halved and thinly sliced (about 2 cups)
- 2 cups spicy hot V8 juice (about 16 ounces)
- 1 cup Clamato juice
-  1/2 cup finely chopped red onion
- 1/2 cup ketchup
- 5 jalapeno peppers, seeded and finely chopped
- 1/4 cup coarsely chopped fresh cilantro
- 2 garlic cloves, minced
- 1/2 teaspoon salt
-  1 pound peeled and deveined cooked small shrimp
- 1 pound lump crabmeat, drained
-  2 medium ripe avocados, peeled and cubed

Nutritional Facts

3/4 cup equals 162 calories, 6 g fat (1 g saturated fat), 91 mg cholesterol, 604 mg sodium, 11 g carbohydrate, 3 g fiber, 17 g protein.

Direction

1. In a large bowl, mix the first 10 ingredients. Gently fold in shrimp, crab and avocados. Refrigerate, covered, at least 2 hours or until cold. Serve in martini glasses. Yield: 12 servings

(3/4 cup each). **NOTE: I served in 40 small hors d'oeuvre plastic cups instead of martini glasses.**

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Enjoy this recipe with a sweet white wine such as **Moscato** or a sweet **Riesling**.