

Dan Keith's Version of  
**Cancun Shrimp Cocktail**



- ½ Cup Ketchup
- 1 Cup Orange Soda (regular or diet)
- 1 Tablespoon of lemon juice
- 3 rings of the mild Jalapenos diced  
(Mezzetta Dei-sliced Tamed Jalapenos in a jar is what I use)
- 2 Tablespoons of the juice from a jar of sliced Jalapenos
- ½ Red Pepper diced
- 1 cup of Pico de Gallo\*
- ½ lb. of cooked shrimp with the tails off
- 1 Avocado cut into chunks

Mix the ketchup and the Orange Soda

Add the lemon juice, diced Jalapenos, Jalapeno juice, the diced red pepper, and the Pico de Gallo and mix.

Add most of the shrimp and mix. Save a few shrimp to place on the top or the rim to make it look nice.

Add the avocado and gently mix.

Place the last shrimp on top and serve.

Usually served with crackers, but tortilla chips, and maybe even salsa can be made available.

**\*Pico De Gallo Options**

1. Go to Qdoba and get two of their 4 oz Pico de Gallo containers at 50 cents each.
2. Chop two Roma tomatoes, ¼ cup chopped Cilantro, and some fresh onion to make about 1 cup of Pico.

Dan Keith