



Sugar Apple

Posts From The Caribbean

Cocktail Sauce

This sauce is about as old-school Southern as it gets and we also love it with oysters on the half shell. You can go really retro and arrange half a dozen peeled shrimp, some cocktail sauce and a wedge of lemon in a martini glass. Serve with martinis (the alcoholic variety) and party like it's 1969.

1 cup ketchup

1 tablespoon prepared horseradish

1/4 teaspoon Tabasco sauce

1 teaspoon Worcestershire sauce

juice of half a lemon

Mix all the ingredients together in a small bowl. Taste and adjust for seasoning. I like my cocktail sauce quite highly seasoned and often add a little more lemon and horseradish. *Makes about 1 1/2 cups.*

<http://www.abigailblake.com/sugarapple>

from the article *Boiled Shrimp and Cocktail Sauce* posted on August 2, 2010