

Roasted Shrimp Cocktail

Ingredients for the shrimp:

4 lb (12-15 count) shrimp
3 tbsp good olive oil
1 tsp kosher salt
1 tsp freshly ground pepper

Ingredients for the sauce:

1 cup chili sauce
1 cup ketchup
5 tbsp prepared horseradish
4 tsp freshly squeezed lemon juice, plus zest for topping
1 tsp Worcestershire sauce
½ tsp Tabasco sauce.

Preparation:

Pre-heat oven to 400 degrees

Peel and devein the shrimp, leaving the tails on

Place on a sheet pan with the olive oil, salt and pepper and spread them in one layer. May need two sheet pans.

Roast for 8 to 10 minutes, or until just pink, firm and cooked through, set aside to cool.

For the sauce mix all the ingredients, except the zest. Top the shrimp with lemon zest and serve with the sauce.

This could be done 1 day ahead and brought to dinner. Could be served hot or cold.