



Bloody Mary Shrimp

 Gluten Free  Dairy Free

READY IN



60 min.

SERVINGS



50

CALORIES



15 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1.5 cups celery thinly sliced (3 to 4 ribs)
- ☐ 2 tablespoons bottled horseradish drained to taste (not)
- ☐ 0.5 cup catsup
- ☐ 0.3 cup juice of lemon fresh
- ☐ 1 cup scallions thinly sliced (6)
- ☐ 1 pound shrimp in shell deveined peeled
- ☐ 1 teaspoon tabasco
- ☐ 0.3 cup vodka (preferably Absolut Peppar)

☐ 1 teaspoon worcestershire sauce

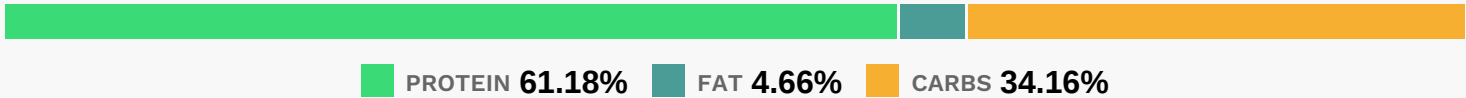
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ whisk
- ☐ colander

Directions

- ☐ Bring a large saucepan of salted water (2 tablespoons salt for 2 quarts water) to a boil.
- ☐ Add shrimp, then remove from heat and let stand in water until cooked through, about 5 minutes.
- ☐ Drain in a colander and cool to room temperature, about 30 minutes.
- ☐ Cut shrimp into thirds and transfer to a large bowl with celery and scallions.
- ☐ Whisk together all sauce ingredients, 1/4 teaspoon pepper, and 3/4 teaspoon salt, or to taste.
- ☐ Just before serving, stir sauce into shrimp mixture. Spoon 2 shrimp pieces with vegetables and sauce into each soup spoon and arrange spoons on a platter.
- ☐ · Shrimp can be cooked and tossed with vegetables 4 hours ahead, then chilled in a sealed bag. Bring to room temperature, about 30 minutes, before tossing with sauce.· Sauce can be made 1 day ahead and chilled, covered.

Nutrition Facts



Properties

Glycemic Index:2.28, Glycemic Load:0.06, Inflammation Score:-1, Nutrition Score:0.88782607893581%

Flavonoids

Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg Hesperetin: 0.18mg, Hesperetin: 0.18mg, Hesperetin: 0.18mg, Hesperetin: 0.18mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Apigenin: 0.09mg, Apigenin: 0.09mg, Apigenin: 0.09mg, Apigenin: 0.09mg Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg Kaempferol: 0.03mg, Kaempferol: 0.03mg,

Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.25mg, Quercetin: 0.25mg, Quercetin: 0.25mg, Quercetin: 0.25mg

Nutrients (% of daily need)

Calories: 14.63kcal (0.73%), Fat: 0.06g (0.1%), Saturated Fat: 0.01g (0.08%), Carbohydrates: 1.07g (0.36%), Net Carbohydrates: 0.94g (0.34%), Sugar: 0.69g (0.77%), Cholesterol: 14.61mg (4.87%), Sodium: 41.53mg (1.81%), Alcohol: 0.4g (100%), Alcohol %: 2.58% (100%), Protein: 1.92g (3.84%), Vitamin K: 5.11µg (4.87%), Phosphorus: 21.93mg (2.19%), Copper: 0.04mg (2.06%), Vitamin C: 1.27mg (1.53%), Potassium: 47.91mg (1.37%), Magnesium: 4.48mg (1.12%)