



Bloody Mary Shrimp Cocktail



Gluten Free



Dairy Free



Low Fod Map

READY IN



158 min.

SERVINGS



60

CALORIES



16 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1.5 pounds shrimp frozen thawed deveined cooked peeled (60)
- ☐ 0.5 cup sacramento tomato juice
- ☐ 0.3 cup vodka
- ☐ 0.5 teaspoon hot sauce red
- ☐ 0.5 teaspoon sugar
- ☐ 0.5 teaspoon celery salt
- ☐ 2 tablespoons parsley fresh chopped
- ☐ 1 cup fruit cocktail

☐ 0.3 cup olive green finely chopped

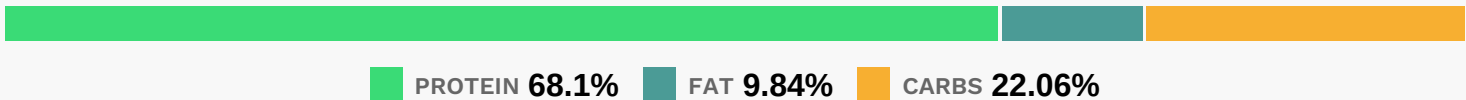
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ toothpicks
- ☐ slotted spoon

Directions

- ☐ Arrange shrimp in single layer in rectangular glass or plastic dish, 11x7x1 1/2 inches.
- ☐ Heat tomato juice, vodka and pepper sauce to boiling in 1-quart saucepan over medium-high heat. Stir in sugar; reduce heat. Simmer uncovered 5 minutes, stirring occasionally. Stir in celery salt and parsley; pour over shrimp. Cover and refrigerate 2 to 3 hours.
- ☐ Mix cocktail sauce and olives; pour into small serving bowl.
- ☐ Remove shrimp from marinade with slotted spoon; arrange on serving platter.
- ☐ Serve shrimp with sauce and toothpicks.

Nutrition Facts



Properties

Glycemic Index:3.39, Glycemic Load:0.36, Inflammation Score:-1, Nutrition Score:0.6700000035698%

Flavonoids

Apigenin: 0.29mg, Apigenin: 0.29mg, Apigenin: 0.29mg, Apigenin: 0.29mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 15.59kcal (0.78%), Fat: 0.15g (0.23%), Saturated Fat: 0.02g (0.15%), Carbohydrates: 0.75g (0.25%), Net Carbohydrates: 0.68g (0.25%), Sugar: 0.67g (0.75%), Cholesterol: 18.26mg (6.09%), Sodium: 43.06mg (1.87%), Alcohol: 0.33g (100%), Alcohol %: 2.2% (100%), Protein: 2.32g (4.64%), Phosphorus: 25.23mg (2.52%), Copper: 0.05mg (2.47%), Vitamin K: 2.35µg (2.24%), Magnesium: 4.52mg (1.13%), Potassium: 39.2mg (1.12%), Zinc: 0.16mg (1.07%)