



Classic Shrimp Cocktail With Tequila-Lime Sauce

 Gluten Free  Dairy Free  Low Fod Map

READY IN



30 min.

SERVINGS



30

CALORIES



66 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 30 servings suya seasoning mix
- 30 servings bay leaves
- 30 servings horseradish prepared
- 30 servings ice cubes for cooling
- 30 servings catsup
- 2 lime
- 30 servings old bay seasoning

30 servings shrimp

30 servings tequila

Equipment

pot

Directions

For the shrimp: In a large pot, bring 6 quarts of water to a boil over high heat.

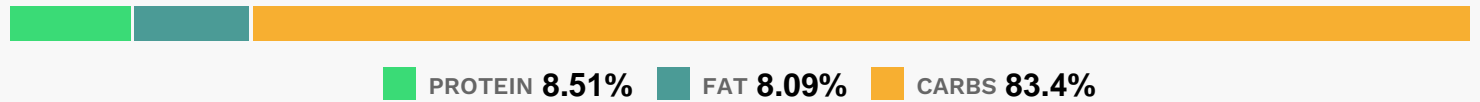
Add the Old Bay, pickling spice and bay leaves.

Serve the shrimp on a platter with the sauce in a dipping cup. More shrimp recipes on Food Republic: Mexican Shrimp Cocktail Recipe

Grilled Shrimp With Lime Powder Recipe

Pickled Shrimp With Fennel Recipe

Nutrition Facts



Properties

Glycemic Index: 2.9, Glycemic Load: 0.26, Inflammation Score: -3, Nutrition Score: 4.0269565115804%

Flavonoids

Hesperetin: 1.92mg, Hesperetin: 1.92mg, Hesperetin: 1.92mg, Hesperetin: 1.92mg Naringenin: 0.15mg, Naringenin: 0.15mg, Naringenin: 0.15mg, Naringenin: 0.15mg Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg, Quercetin: 0.15mg

Nutrients (% of daily need)

Calories: 66.31kcal (3.32%), Fat: 0.34g (0.52%), Saturated Fat: 0.11g (0.7%), Carbohydrates: 7.89g (2.63%), Net Carbohydrates: 6.65g (2.42%), Sugar: 3.77g (4.19%), Cholesterol: 1.61mg (0.54%), Sodium: 162.3mg (7.06%), Alcohol: 5.01g (100%), Alcohol %: 6.32% (100%), Protein: 0.81g (1.61%), Vitamin K: 22.87µg (21.78%), Manganese: 0.29mg (14.66%), Iron: 1.62mg (8.98%), Calcium: 53.07mg (5.31%), Fiber: 1.25g (5%), Vitamin C: 3.89mg (4.71%), Vitamin A: 210.78IU (4.22%), Vitamin B6: 0.08mg (4.18%), Magnesium: 12.86mg (3.21%), Copper: 0.06mg (3.1%), Vitamin E: 0.44mg (2.92%), Folate: 11.49µg (2.87%), Potassium: 93.52mg (2.67%), Vitamin B2: 0.04mg (2.41%), Vitamin B3: 0.37mg (1.85%), Phosphorus: 15.02mg (1.5%), Zinc: 0.22mg (1.49%)