



Shrimp with Bourbon Cocktail Sauce

READY IN



15 min.

SERVINGS



24

CALORIES



41 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 tablespoon bourbon
- 0.3 cup sauce
- 0.1 teaspoon hot sauce red
- 0.5 cup salad dressing
- 1 lb shrimp frozen thawed deveined cooked peeled (21 to 30)
- 0.3 cup whipping cream

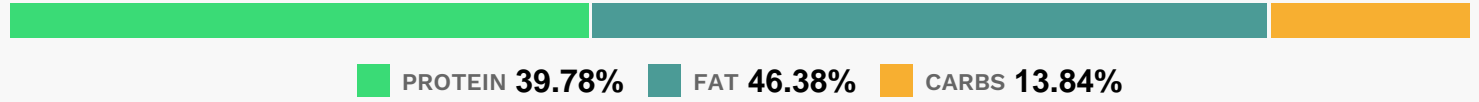
Equipment

- bowl

Directions

- In small bowl, mix all ingredients except shrimp.
- Serve sauce as dip for shrimp.

Nutrition Facts



Properties

Glycemic Index:0.63, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.92521740552848%

Nutrients (% of daily need)

Calories: 40.7kcal (2.03%), Fat: 2.03g (3.12%), Saturated Fat: 0.73g (4.59%), Carbohydrates: 1.36g (0.45%), Net Carbohydrates: 1.36g (0.49%), Sugar: 1.17g (1.3%), Cholesterol: 33.23mg (11.08%), Sodium: 101.91mg (4.43%), Alcohol: 0.21g (100%), Alcohol %: 0.9% (100%), Protein: 3.91g (7.82%), Phosphorus: 42.64mg (4.26%), Copper: 0.08mg (3.76%), Vitamin K: 2.82µg (2.69%), Magnesium: 7.03mg (1.76%), Zinc: 0.26mg (1.75%), Potassium: 56.41mg (1.61%), Calcium: 14.37mg (1.44%)