



Fruit-Eze™ Shrimp Cocktail

Fresh shrimp cocktail with a dressing of Fruit-Eze™ fruit blend seasoned with cumin.

Cumin Sauce:

2 Tblsp. Fruit-Eze
Hot sauce—several drops
1/4 tsp. Cumin
Pinch of garlic (if desired)



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Directions

Prepare shrimp: Rinse with cold water, drain, chill. If using raw shrimp, bring water to a low boil, drop shrimp into water, remove when shrimp turns pink (30-60 seconds). Drain & chill. About 1/2 cup shrimp for a single serving.

Prepare cumin sauce: Blend together ingredients for sauce. Set aside.

Prepare lettuce: Rinse, drain, shred and chill 2-3 romaine or iceberg lettuce leaves.

Assemble cocktail: Spoon the dressing into the bottom of a dish. Place a handful of shredded lettuce on top. Finish with shrimp meat. Garnish with chopped chives. Serve chilled.

Storage: Few hours in the refrigerator.

The sauce provides one adult with one daily serving of Fruit-Eze™ fruit blend (two tablespoons). You can adjust the amount of Fruit-Eze™ used in this recipe.

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