

Rockfish's Mexican Shrimp Martini

Shaken, not stirred

Ingredients:

½ c. cold water

1 c. Roma Tomatoes chopped ¼ inch

1 c. Yellow Jumbo Onion chopped ¼ inch

¼ c. Cilantro chopped fine

½ T. Jalapeno Pepper chopped fine and deseeded

6 T. Avocado chopped ½ inch chunks

¾ c. Heinz Ketchup

2 t. Lime Juice

1 T. Red Tabasco Sauce

1 T. Green Tabasco Sauce

¼ T. Worcestershire Sauce

¼ T. Cajun Chef Hot Sauce

Directions: Combine all ingredients in a large bowl. Mix Well.
Serve chilled. Yields approx. 1 quart.

For each serving:

6 oz. of MSM Cocktail Sauce (see above recipe)

30-40 Small/Medium Shrimp - Peeled, Boiled, and Chilled

1 TSP Blackening Spice (add to desired flavor)

1 Lime Wedge

2 Sprigs Cilantro - no stem

Directions: Place all ingredients in a Bartender's Metal Tumbler
and shake like you're making a real martini
Tortilla Chips-red, blue, white corn-for dipping