

## Zesty Angostura® Cocktail Sauce



Prep time: 5 minutes

ANGOSTURA® aromatic bitters is a game changer for traditional seafood cocktail sauce. Yumm!

### **INGREDIENTS**

*1 cup* ketchup

*2-3 Tbsp.* prepared creamy horseradish

*1 Tbsp.* ANGOSTURA® aromatic bitters

*1 tsp.* fresh lemon juice

Shrimp or prawns, cooked and peeled

1 cup zesty cocktail sauce

## **METHOD**

Stir together ketchup, 2 tablespoons horseradish, ANGOSTURA® aromatic bitters and lemon juice. Taste and add a 3rd tablespoon horseradish if desired. Serve with chilled shrimp. Cocktail sauce may be stored in the fridge for up to 2 weeks.

Recipe by Rita Held

**Nutrition for 1 tablespoon sauce:** 19.3 calories, 0.1 g fat (0 g sat fat), 0 mg cholesterol, 0.3 g protein, 4.4 g carbohydrate, 173 mg sodium, 0.1 g fiber