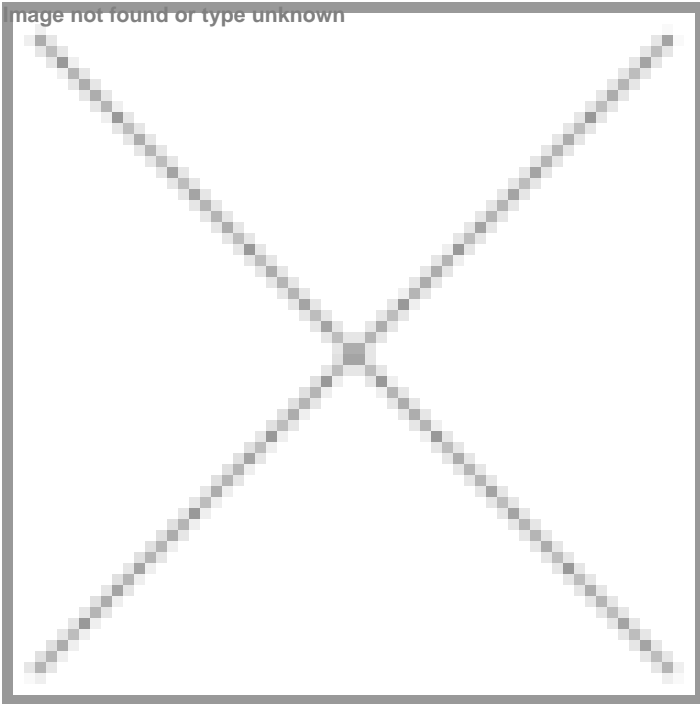


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Zesty Angostura® Cocktail Sauce

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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