



Ina's Shrimp Cocktail

Ina Garten

BAH Tip: Ina's recipe calls for the shrimp to be sprinkled with salt before they go in the oven. But since I brined the shrimp, I omitted this step. If you do not brine, be sure to season the shrimp with salt before they are roasted.

- 2 pounds shrimp (I used 21-30 count)
- 1 tablespoon olive oil
- 1/2 cup Heinz chili sauce
- 1/2 cup ketchup
- 3 tablespoons prepared horseradish
- 2 teaspoons lemon juice
- 1/2 teaspoon Worcestershire sauce
- 1/4 teaspoon Tabasco sauce

Heat the oven to 400 degrees and line two sheet pans with aluminum foil.

Meanwhile, peel the shrimp and place them in a single layer on the sheet pans. Drizzle with olive oil and toss to combine. Roast for approximately 8 to 10 minutes until the shrimp are just cooked through. Remove shrimp from the oven and allow to cool slightly.

Add the remaining ingredients to a small bowl and stir to combine. Serve with the shrimp.

ina's shrimp cocktail was posted by wendi on 25 february 2010 at bonappetithon.com