



Parmesan Shrimp & Cocktail Sauce



A quick and delicious shrimp recipe to serve as an appetizer or entrée.

Servings: 6-8

Prep Time: 30 minutes

Total Cooking Time: 8-10 minutes

Shrimp Ingredients

- 1 1/2 lbs large tail-on shrimp, deveined
- 2 tbsp olive oil
- 2 cloves garlic, minced
- 3 oz Parmesan cheese, shredded
- 2 limes (juiced)
- 2 tbsp cilantro, chopped
- Salt and fresh ground pepper to taste

Cocktail Sauce Ingredients

- 1 cup ketchup
- 1/8 cup prepared horseradish
- 1 tsp lime juice (1 lime)
- 1 tbsp cilantro, chopped
- 2 tsp worcestershire sauce
- Salt and fresh ground pepper to taste

Cooking Instructions

1. For the cocktail sauce, combine all the ingredients in a mixing bowl and mix thoroughly. Place in a serving bowl, cover with clear plastic wrap and refrigerate.
2. Set up the grill for indirect cooking and heat to 400°F (205°C).
3. In a large mixing bowl, add the olive oil, garlic, Parmesan cheese and lime juice. Salt and pepper to taste. Pat the shrimp dry with a paper towel, then add the shrimp to the mixture and gently toss or fold the ingredients until the shrimp are evenly coated.
4. Place a single layer of shrimp on a lightly greased cookie sheet and place it in the grill.
5. Roast the shrimp for 8-10 minutes until they are firm and pink. Place the shrimp on a serving tray and serve immediately with the cocktail sauce.