

Sinaloa Style Octopus Cocktail – *Coctel de pulpo estilo Sinaloa*

Ingredients (for two servings)

2/3 lb (300g)	cooked octopus
2 cups	cooking liquid from octopus (or clam juice, or water with ½ tsp salt)
¼ cup	tomato paste or ½ cup tomato sauce
½ cup	tomatoes; washed, stem end removed, and chopped
½ cup	onions; peeled, and chopped
½ cup	cucumber; washed, peeled, and cubed
½ cup	cilantro; washed, and chopped
2	limes
Salt and pepper, to taste	

To serve:

Condiments, such as Huichol™ sauce, ground *chiltepín chile*, etc.

Soda crackers or *tostadas* (crisped tortillas)

Place cooking liquid from octopus in a pot over high heat; add tomato paste. Bring to boil, stirring to dissolve the tomato paste. Continue cooking and stirring for two to three minutes. Remove from heat and reserve. Chop octopus to bite-size pieces and place in a large bowl. Add tomatoes, cucumber, onions and half the cilantro; season with a little salt and pepper, then squeeze the juice from one lime over, mixing everything together. Keep refrigerated until serving time. To serve, divide octopus mix between two tall glasses, then fill each glass with reserved tomato broth. Top with the rest of the cilantro, and serve with soda crackers or *tostadas*, sliced lime, and spicy sauces or ground *chile*. Eat with a spoon, to catch a little of everything with each scoop, including some of the liquid.

