

Reviving Seafood Cocktail – *Coctel Vuelve a la Vida*

Ingredients (for one portion)

A variety of seafood, such as:

- 9-10 medium shrimp; cooked and peeled
- ½ cup octopus; one tentacle tip saved for garnish
- ⅓ cup baby clams; cooked (out of the shell, at home, or from can)

Other choices: fresh oysters, crab meat, cooked squid

- 1 small tomato; washed, stem spot removed and chopped
- 2 tbsp red onion; peeled and chopped
- 2 tbsp cilantro; washed and chopped, a few leaves saved for garnish
- 1 serrano pepper; washed, stem removed, and sliced finely
- 3-4 slices avocado; washed, peeled, and sliced just before serving
- ¼ cup liquid from cooking seafood
- 2-3 tbsp ketchup
- 1 lime; washed, and halved
- ¼ cup orange soda, such as Orange Crush™
- Salt and pepper, to taste
- Soda crackers

Reserve 2 shrimp whole for garnish, then slice the rest, and mix with the rest of the seafood in a thick glass goblet or serving bowl. Layer tomatoes, onions, cilantro and serrano peppers on top. In a cup, mix reserved liquid from cooking seafood, ketchup and the juice of half the lime, then pour in orange soda; season with salt and pepper, to taste. Just before serving, arrange avocado slices on top of the veggies, to one side of the glass vessel, and fill with sauce. Garnish with reserved octopus tentacle tip, whole shrimp and cilantro leaves. Serve with the other half of the lime and soda crackers on the side:

