

Hey everybody!! so this is my version of a Shrimp Coctail Mexican version..

Broth;

2 Lbs Octopus

1/2 Onion

3 Bay Leaves

1 Tsp Black Peppercorn

1 Twig Of Rosemary

2 Dried Guajillo Chili Peppers (De-Veined Seedless)

2 Celery Sticks

1 Cup Of Baby Carrots (Or 1 Carrot Chopped)

6 Garlic Cloves

Vegetable Plating;

In A Large Bowl

Mix

1 1/2 Cucumbers

1/2 Red Onion

1 Bunch Of Cilantro

3 Roma Tomatoes(De- Veined Seedless)

Plating Condiments;

Vegetable Mixture

1/2 Of A Tsp Of Tapatillo

1 Tsp 7 Mares Hot Sauce

1 Tsp Buffalo Hot Sauce

1/4 Cup Clam Broth

1 Can Chopped Baby Clams (If You Have Fresh Clams Use Them)

30 Cooked and deveined Shrimp

3 Lime Juice

1 1/2 Cups Of Clamato

1 Tsp Maggi Sauce

1/2 Tsp Soy Sauce

1/2 Tsp Garlic Powder

Garnish Only!!!! With Avocado Slices And Fresh Ground Black Pepper

MIX ALL OF THIS

And You Have A Coctel De Camaron Con Pulpo..