

Clamato Poached Shrimp

Ingredients:

- 20 U15 shrimp
- 20 wood skewers
- 6 cups Clamato juice
- 2 teaspoons hot sauce
- 2 teaspoons Worcestershire sauce
- 1 teaspoon prepared horseradish
- 1 teaspoon celery salt

Directions:

1. Peel and devein shrimp, leaving tails on. Skewer the shrimp from the tail towards the head.
2. Combine the remaining ingredients in a sauce pan and mix with a whisk.
3. Place skewered shrimp into the saucepan, with the shrimp heads down in the liquid
4. Cook the shrimp over medium heat until tender, about eight minutes.

From the kitchen of Chef Leo Pantel
Executive Chef at the Conexus Arts Centre

