

Avocado and Shrimp Salsa

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Ingredients:

1 lb shrimp
2-3 avocados, cut into cubes
½ cup ketchup
¼ cup lime juice
2 teaspoons hot sauce
½ cup tomatoes, chopped
¼ cup green onions, chopped
¼ cup cilantro, chopped

Preparation:

Combine ketchup, lime juice and hot sauce then stir in the tomatoes, onions and cilantro. Pour over shrimp, toss and refrigerate for 2 to 4 hours. When ready to serve add avocados and mix and garnish with lime wedges.

From the recipe file of Mary Ann Bilka. This recipe was given to me by my friend Kathy Bangham who served it at Bunco, July 2008.

