



### **Time-Out Shrimp Shooters with Avocado Rémoulade**

Makes 6 to 8 appetizer servings

(about 2 cups rémoulade)

Prep: 10 minutes, Chill: 1 hour,

Stand: 15 minutes

**2 Avocados from Mexico, peeled  
and seeded**

**$\frac{3}{4}$  cup mayonnaise**

**2 garlic cloves, pressed**

**2 tablespoons Creole mustard**

**1 tablespoon plus 1 teaspoon fresh  
lemon juice**

**$\frac{1}{8}$  teaspoon ground red pepper**

**2 green onions, thinly sliced**

**2 tablespoons chopped fresh parsley**

**$1\frac{1}{4}$  to  $1\frac{1}{2}$  pounds unpeeled, cooked  
jumbo shrimp**

**Garnish: parsley leaves**

**1.** In the container of a blender, place avocados, mayonnaise, garlic, mustard, lemon juice, and red pepper; process until smooth, stopping to scrape down sides. Stir in green onions and parsley. Cover, and chill at least 1 hour or up to 24 hours. Let avocado mixture stand at room temperature for 15 minutes before serving.

**2.** Peel shrimp, leaving tails on. Devein, if desired.

**3.** Spoon avocado rémoulade evenly into 24 shot glasses. Place 1 shrimp, tail up, into each glass. Garnish with fresh parsley, if desired.