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Spicy Grilled Gulf Shrimp Cocktail with  
Shaved Celery Salad & Zin Cocktail Sauce:

**AMU-554 2 Compartment Rectangular Plate**  
**Pearl White 13 1/2" x 3 7/8" x 1 1/8" 1 doz**



**AMU-760 Stackable Ramekin Pearl White**  
**3 oz 2 1/2"D x 1 3/4"H 2 doz**



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It is always important to know where your food comes from.

This is especially important when buying fish and seafood. When purchasing shrimp, avoid farm raised shrimp and seek out wild caught gulf shrimp. Gulf shrimp not only taste better, but are much better for the environment than their farm raised cousins from Asia. The flavor of Gulf shrimp is not over powered by the dry rub and spicy cocktail sauce. This is a great update of the Classic Shrimp Cocktail.

Yield: Serves 4

Spicy Grilled Gulf Shrimp:

1 lb Wild Caught Gulf Shrimp, cleaned and deveined  
2 Tbsp Dry Rub  
1 Tbsp Olive Oil

Preheat grill. Brush shrimp with oil & season with salt, pepper & dry rub. Grill shrimp to desired doneness, but do not over cook.

Zin Cocktail Sauce:

1 cup Zin Catsup  
1 Tbsp prepared Horseradish  
1 Tbsp Parsley, chopped  
Combine catsup, horseradish & parsley to make cocktail sauce.

Shaved Celery Salad:

3 stalks Celery, sliced thin on a bias  
2 tsp Fresh Lemon Juice  
1 tsp Lemon Zest  
3 Tbsp Extra Virgin Olive Oil  
¼ cup Red Onion, thinly sliced  
2 Tbsp Italian Flat Leaf Parsley, sliced.  
Kosher Salt & Black Pepper, to taste

Toss celery & onion mix with the parsley, oil, lemon juice & zest. Season to taste with salt & pepper.

To Plate: Place shaved celery salad on a serving dish. Add the grilled shrimp to the top. Serve family style with the cocktail sauce on the side.