

Shrimp and Avocado Flower Appetizer From My Carolina Home

2 tablespoons mayonnaise
1 tablespoon ketchup
1/4 teaspoon chipotle chili
powder (or smoked paprika)
2 teaspoons horseradish sauce
8 medium shrimp, cooked,
peeled, deveined, chilled
1 medium avocado, peeled and
sliced into eight slices
1/4 cup chopped lettuce
Optional - Bold Smoked Salt,
Cracked Black Pepper



Mix mayonnaise with next three ingredients. In pretty parfait glasses, place half of the lettuce in the bottom of each. Arrange avocado slices around the edge in a flower shape. Dollop dressing in the center. Add whole shrimp to the top fanning the tails out between the avocado. Optional, top with a pinch of bold smoked salt, or freshly ground black pepper. Two servings.

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