

TEX-MEX SHRIMP COCKTAIL

- 1/4 cup mango pepper jelly
- 1 T lime zest
- 1/4 cup fresh lime juice
- 1 pound peeled, large cooked shrimp (31/40)
- 1 cup diced mango
- 1/2 cup diced red bell pepper
- 1/4 cup chopped fresh cilantro
- 1 small finely diced/de-seeded jalapeño pepper
(to taste)
- 1 small avocado, diced

Garnishes: lime slices, fresh cilantro sprigs

Whisk together mango pepper jelly, lime and lime juice. Pour into a large zip-top plastic freezer bag. Add shrimp, diced red pepper, cilantro and jalapeño; turning gently to coat. Seal and chill 4 hours, turning occasionally. Add avocado and spoon into serving-size glasses. Garnish with lime and cilantro, if desired. Delicious served with tortilla chips. Serves 4-6.

