Shrimp Cocktail with Homemade Cocktail Sauce

Make-ahead · Serves a crowd · Holiday · Serves 8

Ken's note: TBD

Gently poached shrimp stay tender and sweet. Poach them off the heat in a seasoned broth, chill, and serve with a sharp, horseradish-heavy sauce.

Ingredients

Shrimp

- 2 lb large shrimp (16–20 count), peeled and deveined, tails on
- 3 quarts water
- 1 lemon, halved
- 2 bay leaves
- 1 tsp black peppercorns
- A few parsley stems
- 1 Tbsp kosher salt

To serve

- 1 batch Cocktail Sauce (Sauces), made up to 3 days ahead
- Lemon wedges

Method

1. Bring the water, lemon (squeezed in, then dropped in), bay, peppercorns, parsley, and salt to a boil and simmer 10 minutes. Set a bowl of ice water nearby. Turn off the heat, add the shrimp, cover, and let stand 3–5 minutes, until pink and just opaque. Lift out into the ice water, then drain well and refrigerate.
2. Serve the shrimp on ice with the cocktail sauce and lemon wedges.