

Everyone's Favorite Shrimp and Avocado Salsa

Adapted from Corrine at [Mint Arrow](#)

1 lb cooked shrimp, thawed, tails removed and rinsed*, medium to large in size

juice of 6 limes

1 large white or sweet onion, chopped (about two cups)

two bunches of cilantro, stemmed and chopped coarse, reserving a little for garnish

2 Serrano chilies, seed the chilies if you don't like spice and chop fine

4-6 medium avocados, slightly soft, chunked

1 large red pepper, seeds removed, diced

Several dashes of hot sauce, to taste

1-1 1/2 cups ketchup

a few dashes of Worcestershire Sauce

Sea salt and fresh ground pepper

The day before serving, remove shrimp from freezer and thaw in refrigerator in bag (see note below).

The next day-

Pull the tails off shrimp and devein the shrimp if needed. Chop the shrimp into large chunks, place in large bowl. Squeeze the fresh lime juice over the shrimp.

Place the chopped onion, cilantro, chilies, avocados, red pepper, hot sauce, ketchup and Worcestershire into bowl with shrimp. Season with salt and pepper. Gently fold the ingredients together. Chill until ready to serve.

Serve with tortilla chips.

Serves 15-20 as an appetizer

Tips:

-Plan ahead when making this dip. The best way to thaw the frozen shrimp is to leave it in the fridge overnight. If you forget and try to run it under cold water to thaw, the shrimp can take on a water-logged texture.

-If you like your dip more saucy, add another 1/2 to 1 cup of ketchup.

-This can be made up to about 6 hours ahead of serving.