

## Seafood Sauces: Shrimp Cocktail & Marie Rose

*From Shucky's Kitchen*



### INGREDIENTS

#### *Shrimp Cocktail & Calimari*

1/2 c.	Ketchup
2 T.	Lemon juice
1 T.	Horseradish
2 t.	Sugar

#### *Marie Rose Prawn Sauce*

1/2 c.	Mayonnaise
1/2 c.	Ketchup
1 T.	Lemon juice
1/2 t.	Worcestershire
Pinch	Cayenne

### DIRECTIONS

1. Mix ingredients, and adjust seasoning.

*Cocktail sauce has been quite popular for several generations in North America. However, the British enjoy their Prawns Marie Rose! The brilliant Anne Tyrie introduced me to this delight 25 years ago!*

*Both are tasty!*

*Sylvia Genders, © 2018*

