



Roasted Shrimp

Ingredients

For the Shrimp:

- 2 pounds shrimp (12 to 15 count), peeled and deveined, tails left on
- 1 tablespoon good-quality olive oil
- ½ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper

For the Sauce:

- ½ cup chili sauce (Heinz recommended)
- ½ cup ketchup
- 3 tablespoons prepared horseradish
- 2 teaspoons freshly squeezed lemon juice
- ½ teaspoon Worcestershire sauce
- ¼ teaspoon hot sauce (Tabasco recommended)

Instructions

1. Preheat Oven:
Set the oven to 400°F (200°C).
2. Prepare Shrimp:
Arrange the peeled and deveined shrimp (leaving tails on) on a baking sheet. Drizzle with olive oil, then sprinkle with salt and pepper. Spread them out in a single layer.
3. Roast Shrimp:
Roast in the preheated oven for 8 to 10 minutes, or until shrimp turn pink, firm, and are cooked through. Remove and let cool.
4. Make the Sauce:
In a bowl, mix together chili sauce, ketchup, horseradish, lemon juice, Worcestershire sauce, and hot sauce until well combined.
5. Serve:
Serve the roasted shrimp chilled or at room temperature with the spicy horseradish cocktail sauce on the side for dipping.