



Scarlett Wines

2022 ROSÉ

Chilled Shrimp with Strawberry Cocktail Sauce

with Lemon and Horseradish

Bright strawberry sauce reflects the Rosé's berry notes; chilled shrimp suit its fresh melon and kiwi character.

Serves 4 | Prep 15 min | Cook 5 min + chill

INGREDIENTS

- 1 lb large peeled shrimp
- 1 lemon, halved
- 1 tsp kosher salt
- 1/2 cup strawberries, finely chopped
- 1/3 cup ketchup
- 1 tbsp prepared horseradish
- 1 tbsp lemon juice
- 1 tsp Worcestershire sauce
- Hot sauce, to taste, optional

DIRECTIONS

1. Bring water to a simmer with lemon halves and salt. Add shrimp; cook 2-4 min, until opaque and 145°F.
2. Transfer shrimp to ice water; drain and refrigerate until cold.
3. Mix strawberries, ketchup, horseradish, lemon juice, Worcestershire and optional hot sauce. Chill 20 min.
4. Serve shrimp with cold sauce and crusty bread. Keep shrimp refrigerated until serving.

POUR & SERVE

Serve chilled; no decant needed.