

SHRIMP WITH ORANGE TOMATO COCKTAIL SAUCE AND GREEN GODDESS DIPPING SAUCE

Serves 16

Active time: 1 1/4 hr Start to finish: 1 1/4 hr

For shrimp

3 lb large shrimp in shell (75)

For cocktail sauce

1/4 cup ketchup

1/4 teaspoon finely grated fresh
orange zest

1/4 cup fresh orange juice

1 to 1 1/2 tablespoons fresh

lemon juice

3 tablespoons drained bottled

horseradish

1/4 teaspoon Tabasco

For Green Goddess dipping sauce

1/2 cup mayonnaise

1/2 cup sour cream

1/4 cup chopped scallion

2 tablespoons chopped

fresh chives

2 tablespoons chopped fresh

flat-leaf parsley

2 teaspoons chopped

fresh tarragon

3 flat anchovy fillets or

1 tablespoon anchovy paste

1 tablespoon fresh lemon juice

1/4 teaspoon salt

1/8 teaspoon black pepper

Prepare shrimp:

► Bring a 6- to 8-quart pot two-thirds full of salted water (see Tips, page 143) to a boil, then simmer shrimp, stirring occasionally, until they turn pink and are almost cooked through (they will still be translucent in very center but will continue to cook from residual heat), about 3 minutes. Drain and cool. Peel shrimp, leaving tail and first segment of shell intact.

Make cocktail sauce:

► Stir together all cocktail sauce ingredients until well combined.

Make Green Goddess sauce:

► Purée all sauce ingredients in a food processor until smooth and light green.

► Serve shrimp with sauces for dipping.

Cooks' notes:

- Shrimp can be cooked and peeled 1 day ahead and chilled, covered.

- Sauces can be made 1 day ahead and chilled, covered.