

## Summer Shrimp Cocktail



1 lb. peeled and deveined medium or large shrimp  
3 tomatoes, chopped  
4 green onions, chopped  
1/2 cup ketchup  
1/4 cup chopped cilantro  
1 small jalapeno pepper, finely chopped  
2 tblsp. Italian style salad dressing

Bring a pot of well salted water to the boil. Add shrimp to boiling water, place lid on pot and remove from heat. Set aside while you prepare the rest of the recipe.

Combine chopped tomatoes, green onions, ketchup, cilantro, jalapeno and salad dressing.

Drain the shrimp well and stir into the vegetable mixture. Cover and refrigerate for at least one hour. Overnight is even better.

Serve with Melba toast or assorted crackers.

Enjoy!

*--Recipe from Kraft Foods First Taste  
Never Enough Thyme  
<http://www.lanascooking.com>*