

Southwest Shrimp or Crab Cocktail!

Ingredients:

- One Bottle of Black Sheep's Chipotle-Lime Cocktail, Grilling & Dipping Sauce
- Enough cooked & chilled shrimp or crab meat to serve your crowd

Chill a bottle of our Chipotle-Lime Sauce thoroughly and use as you would any ordinary cocktail sauce. We like to it pour into one large, or several individual dipping cups, depending on how many are to be served. Another idea of ours is to mix the crab meat with the sauce, serve in a parfait or martini glass garnished with lime wedges. Still another is to hang seven or eight large cooked, chilled shrimp on the rim of a Margarita glass, fill the well with the Chipotle-Lime sauce, and garnish with lime wedges. Serve on a saucer or small plate for the shrimp shells. How simple is this?

Wine tip: Champagne, Sauvignon Blanc, Gewürztraminer, or Pinot Grigio.