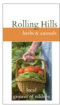


Sunday Supper

Shrimp Salsa with Avocado

1 lb fresh, cooked small bay shrimp
32 oz [Clamato tomato cocktail](#) [original or picante]
Juice of 1 fresh lime
1 bunch of fresh cilantro
1 medium fresh white onion
1 Serrano chili [use half and remove seeds]
2-3 fresh cucumbers, peel removed & diced [we love the Boothby Blonde or Fin de Meaux heirloom cucumbers in this]
1 ripe but somewhat firm local avocado—cubed .
3-4 fresh heirloom tomatoes, cubed [red varieties]
Organic /homemade catsup [up to 1/4 cup to thicken a bit]
Salt & pepper to taste.

Rinse shrimp. In large bowl, add all ingredients [reserve avocado for just before serving] Chill before & after serving.



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