This is one of my favorite side dishes, particularly with a great steak! This is a very simple way to take the normal grilling experience up a notch. Give it a try next time you are entertaining.

**Ingredients:**
- 20 cooked de-veined jumbo shrimp
- 1 celery stalk finely chopped
- Outer peel of 1 lemon, finely grated (lemon zest)
- 1 tablespoon lemon juice
- Hot sauce (I prefer Tabasco)
- Salt
- Black pepper
- 1 cup of your favorite vodka
- 2 cups of your favorite cocktail sauce

Place 4 martini glasses in the freezer to chill.

In a small pitcher or saucepan combine the cocktail sauce, vodka, hot sauce (to taste), celery and lemon zest. Add black pepper and salt, again, to taste. Cool in the refrigerator.

Clean and rinse the shrimp in cold water, dry. Squirt the lemon juice over the shrimp. You can season the shrimp with a tad of salt, if desired.

Remove the martini glasses from the freezer. If they are frosted, run under cold water and dry. Hang the shrimp, 5 to a glass, with the tail on the outside of the glass. Pour the spiced-up cocktail sauce equally into each glass. Serve. Enjoy.

If you are really trying to impress the neighbors, you can garnish the shrimp martini with a small stalk of parsley or other fresh garden green.

Enjoy!
Scottie Hines

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By the time you read this, your height-of-cut could have been adjusted.

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