

Mexican Seafood Cocktail

Serves 6

Ingredients:

12 oz Aquamar Chunk Style Crab Flavored Seafood
16 oz shrimp, cooked, peeled and deveined
1 red onion, finely chopped
1/2 cup fresh cilantro, chopped
2 tomatoes, diced
1 garlic clove, minced
1 firm avocado, peeled, pitted, diced
2 cups tomato juice
1 cup clam juice
1/2 cup fresh lime juice
Salt and pepper to taste

Preparation:

In a large bowl, mix the Aquamar Chunk Style Crab Flavored Seafood and shrimp together. Stir in the onions, cilantro, tomatoes, and garlic. Add the clam, tomato, and lime juice. Carefully stir in the avocado. Season with salt and pepper to taste. Spoon into serving bowls or tall glasses and serve with crackers or corn tortilla chips.

