

# "Merlion in the Mist" Shrimp Cocktail

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Serves 6

This shrimp cocktail is amazing and unbelievable. I take a water glass and fill it 1/2 way with water. Then I search around the kitchen cupboards for a small ramekin or glass Pyrex dish that fits into the top of the water glass. Just enough to almost cover the glass and to allowing it to sit into the glass, without falling into the water.

The goal here is to fill the ramekin with cocktail sauce and shrimp. That's the "shrimp cocktail" part of it all. Of course, my sauce is zesty. Get all of your ramekins filled and the shrimp placed in them and chilled in the refrigerator. At the last minute we will be putting dry ice into the water glass and a volcanic steam flow will begin. Then nestle the cocktail sauce filled ramekin into the water glass and off it goes to the dining room for an unbelievable appetizer from the Far East!

I have served this dish around the world, to top leaders, friends and more and they love it.

## Ingredients

36 massive sized shrimp, could be peeled already  
32 ounces Heinz chili sauce  
12 tablespoons prepared horseradish  
2 lemons, juiced - zest lemon peel first - then squeeze  
7 drops hot sauce, J.L. McIlhenney  
1 small bag dry ice from any local ice factory (yellow pages)

Photo at [www.mongiello.org/recipes.htm](http://www.mongiello.org/recipes.htm)

## Directions

1. In a small bowl, blend the chili sauce, horseradish, lemon juice, and hot sauce. Place into ramekins and chill before serving.
2. Boil off massive sized shrimp and refresh in cold water. Do not de- vien shrimp before or after. Only remove shells. Generously place as many shrimp as possible, in a nice circular fashion, into the ramekins and chill until needed. Some people like the tails hanging out but with this dish that usually does not work. Tuck the tails in and make it look nice. No way is the "right way." Your way will be fine! :)
3. Garnish with lemon zest all over top of ramekin. Advanced chefs and cooks can make lemon "curly cues" or "dragons" out of daikon slivers with cutters for super garnishes.

4. At the last second, get all of the water glasses lined up on the counter. Have the ramekins filled with cocktail sauce and shrimp lined up as well. Get the bag of dry ice out of the freezer that you bought earlier in the afternoon (do not buy it the day before-it will evaporate). Set it on the counter and put on a pair of lady latex gloves (thick). One person assembles the appetizers while the server/waiter brings them out to the dining room for your great dinner! Drop a small amount of dry ice into the water goblet and then it starts! **DO NOT BE AFRAID.** Put the ramekin on top of the glass and off it goes, harmless but fun and exciting!