



Seafood Cameron

SERVES 8

Ingredients

Halibut Cocktail

8 cups water
4 cloves garlic
1 lemon, thickly sliced
1 bay leaf
4 tablespoons kosher salt
1 pound medium shrimp (21/25), peeled, deveined, and cut into thirds
1 pound halibut cheeks, cut into 1/2 inch pieces
Saltine crackers, as desired
Grilled Bread, as desired

Cocktail Sauce

2 cups ketchup
1 cup clam juice
1/4 cup Worcestershire sauce
4 tablespoons hot sauce, such as Tabasco
Juice from 3 limes
2 jalapeños, finely chopped
1 bunch cilantro, leaves only, chopped
1 tablespoon kosher salt
2 teaspoons granulated garlic
1 teaspoon freshly ground black pepper
1 small red onion, finely chopped
4 Roma tomatoes, cut into 1/4 inch cubes
4 avocados, cut into 1/4 inch cubes

Directions

Halibut Cocktail

In a large (6-quart) pot, combine water, garlic, lemon, bay leaf, and kosher salt. Bring to a boil, reduce to a simmer and cook 15 minutes. Add cheeks to poaching liquid and cook for 4 to 5 minutes or until firm, remove with a slotted spoon and set aside to cool. Bring the pot back to a simmer, stir shrimp into poaching liquid and cook 2 to 3 minutes, or until opaque, remove with a slotted spoon and set aside to cool.

In a large bowl fold together halibut, shrimp and Cocktail Sauce (recipe below). Serve with saltine crackers and grilled bread.

Cocktail Sauce

In a medium bowl whisk together ketchup, clam juice, Worcestershire, hot sauce, lime juice, jalapeños, cilantro, salt, garlic, and pepper. Fold in onion, tomato, and avocado. Refrigerate until ready to serve. (To prepare a day ahead, leave out avocados and add them just before serving.)