



**YIELD** 4 - 8 SERVINGS  
**COOKING TIME** 15 - 35 MINUTES  
**COOKING TEMPERATURE** 132°F (55.6°C)

## INGREDIENTS

### *For the shrimp*

1 POUND (450 GRAMS) SHRIMP  
SALT AND PEPPER

### *For the chipotle sauce*

2 SMALL TOMATOES  
3 GARLIC CLOVES  
1 CHIPOTLE PEPPER IN ADOBO SAUCE,  
LESS OR MORE TO TASTE  
1 TABLESPOON HONEY  
1 TABLESPOON LIME JUICE  
¼ CUP TOMATO PASTE  
¼ CUP CILANTRO  
SALT AND PEPPER

# Shrimp Cocktail With Chipotle Sauce

*The shrimp* At least 60 minutes before serving, preheat a water bath to 132°F (55.6°C). Salt and pepper the shrimp, place in a sous vide bag in a single layer then seal. Cook the shrimp for 15 to 35 minutes. Prepare an ice-bath with ½ water and ½ ice. Once cooked, remove the sous vide bag from the water bath and place in the ice bath. Let cool until chilled then refrigerate until serving.

*The chipotle cocktail sauce* At least 20 minutes before serving, Combine all of the ingredients for the cocktail sauce in a blender or food processor. Process until it is mixed well and the consistency you prefer. Taste and adjust the flavors to your preferences. If you want it thicker you can also add more tomato paste. The cocktail sauce can be refrigerated for several days.

*To assemble* Fill a bowl or serving glass with ice. Remove the shrimp from the sous vide bag and place several of them in the bowl. Serve with the cocktail sauce on the side for dipping.