

# Garden Fresh Seafood Cocktail

Teri Rasey - Cadillac, MI  
Taste of Home Grandma's Favorites

**Yield: 6 cups**

*3/4 pound (31-40 per lb)  
peeled and deveined  
cooked shrimp, thawed  
1 container (8 ounce)  
refrigerated jumbo lump  
crabmeat, drained  
3 ribs celery, chopped  
1 medium cucumber,  
peeled, seeded and  
chopped  
1 medium sweet orange  
pepper, chopped  
2 plum tomatoes, seeded  
and chopped  
1/2 cup red onion, finely  
chopped  
1 to 2 jalapeno peppers,  
seeded and finely chopped  
1/4 cup fresh cilantro,  
minced  
3 tablespoons lime juice  
1 tablespoon olive oil  
2 1/4 teaspoons adobo  
seasoning*

**Preparation Time: 15 minutes**

In a bowl, combine the shrimp, crabmeat, celery, cucumber, pepper, tomatoes, onion, jalapenos and cilantro.

In another bowl, whisk together the lime juice, olive oil and adobo seasoning. Drizzle the mixture over the shrimp mixture and toss gently to coat.

Refrigerate for at least one hour, tossing gently every 20 minutes.

Place the shrimp mixture in cocktail glasses.

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Per Serving (excluding unknown items): 252 Calories; 15g Fat (48.0% calories from fat); 5g Protein; 30g Carbohydrate; 8g Dietary Fiber; 0mg Cholesterol; 127mg Sodium. Exchanges: 5 Vegetable; 1/2 Fruit; 2 1/2 Fat.