

SHRIMP AND SEAFOOD COCKTAIL DIPPING SAUCE

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This dipping sauce can also be use to dip in vegetables like carrots, celery, cauliflower, biscuits, chips, or anything else you can think of as long as it is served cold. **To succeed with this recipe you must use precise measurement, so measuring Cups and Measuring Spoons are essentials in this Recipe.**

This recipe will Yield approximately 4 1/2 Cups or fill 3 or 4 one cup containers (see photo).

Preparation Time; 20 Minutes

Cooking Time; 15 Minutes

Step # 1 – THE DRY SPICE MIX preparation.

Prepare in advance all the spices below and add them to the sauce later when instructed to do so. Put all the spices in a dry small container and put it aside for now.

- 1 ½ Tea Spoon of Garlic Powder.
 - 1 ½ Tea Spoon of Salt.
 - ½ Tea Spoon of Black Ground Pepper. (coarse)
 - 2 Tea Spoon of Chicken base powder.
 - 1 ½ Tea Spoon of Cream of Tartar.
 - ¼ Tea Spoon of Curry Powder (Medium strength)
 - ½ Tea Spoon Lemon Pepper.
 - 1/8 to ¼ Tea Spoon of Ground Cayenne Pepper.
- (1/8 Tea Spoon = Mild and ¼ Tea Spoon = very spicy)**



Step # 2 - Thickening agent.

- 1/3 Cup of Water
- 3 Table Spoon of Corn Starch

Mix the Corn Starch in an empty margarine container and mix it well using a fork. Put it aside for now till instructed to pour it into the sauce. It will harden so you will have to stir it again before pouring it into the sauce.

Step # 3 - In a 4 pint cooking pot.

Boil the ingredients below at maximum heat for 3 minutes and then add the above spice mix that you prepared in Step # 1 and boil for another minute.

- 1 ½ Cup of White Vinegar.
- ¼ Cup of White Sugar
- 2 Table Spoon of Brown Sugar.

After all 4 minutes are done, bring down the heat to medium and add the ingredients below.

- 1 Can of Hunt's **Tomato Sauce**, (regular) of **398 ml.**
- 1 The juice of ONE Lemon.
- 1 Jar of **VH CHERRY DIPPING SAUCE. 227 ml.**
- ½ Cup of Honey.

Stir slowly with a whisk till you obtain a gentle boil and bring down the heat to medium-Low, or just enough heat to keep the mix to a gentle boil. **Now you can add the Thickening preparation** you did in Step # 2. Make sure you mix it well again before pouring it into the sauce and pour it in very slowly while stirring the sauce. Then Let boil gently for 15 minutes, **with no cover on**, and stir slowly but continuously with a whisk or at every 2 minutes intervals. After 15 minutes remove the pot from the heat and let cool down for 15 minutes before pouring in small containers and let cool down for another 30 minutes before transferring in the fridge. Only put the covers on once the sauce is cold. This sauce was prepared to taste better when served cold, and the HOT spices taste will diminish a bit in intensity after one day in the fridge. The sauce will thicken more as it will get colder and will stick very well to your food. Don't forget that this Sauce has no preservative so it is best to be consumed within one Month from the Preparation Date. It does not do well when frozen, it tends to get mushy and too thick, so it is best just to keep the extra in the fridge and not freeze it.

BON APPÉTIT