

Shrimp Cocktail Sauce

Ingredients

- ½ cup chili sauce
- 1 tbsp. balsamic vinegar
- 2 tsp. honey
- ½ tsp. mustard
- ½ tsp red hot pepper sauce
- ¼ tsp. salt
- 2 tbsp. minced red onion

Why It's Good For You

Prepared shrimp cocktail sauce purchased at the store is made with a base of ketchup, which is full of sugar. This recipe uses natural ingredients for a healthy and tasty sauce.

What You Do

1. Add the chili sauce, balsamic vinegar, honey and mustard to a medium-sized mixing bowl. Blend gently with a whisk.
2. Once blended, slowly stir with the whisk while adding the salt and the minced red onions.
3. Mix in the red hot pepper sauce to taste.
4. Serve in a small dish.
5. ENJOY!