

FOREST FRESH ALASKA

The Best Cocktail Sauce



PREP TIME
5 minutes

COOK TIME

READY IN
7 minutes



SERVINGS
10-14

OCEAN FOREST
INGREDIENTS
Kelp Puree

Ingredients

- 1 cup ketchup
- 1 4 oz. pouch of **Blue Evolution** Kelp Puree
- 1 tsp horseradish
- ½ tsp worcestershire sauce
- 2 tsp **Truff** truffle hot sauce
- 1 Tbsp minced garlic
- 1 Tbsp lemon juice

Steps

- Combine all ingredients in a small bowl.
- Mix well.
- Serve with a variety of seafood, including shrimp, oysters and crab.

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Notes

This cocktail sauce pairs wonderfully with butterflied shrimp as well as fried and grilled oysters. Our recipe for fried oysters can be found on the Forest Fresh Alaska website. This recipe makes a large batch, so for smaller portions half the recipe, or keep the sauce in the refrigerator for use for up to one week.