

## Land Shrimp Cocktail

### Prepare the land shrimp (*Galleria* works best)

Separate 1 cup of *Galleria* from their packing material and rinse. Bring 4 cups of water with a Tbs of salt to a rolling boil. Drop in 1 cup of *Galleria*. Boil vigorously for 10 minutes. Drain. Chill. Lay on a bed of cilantro on a fancy tray. *Galleria* are smaller than shrimp so provide toothpicks to spear the *Galleria* for dipping.

### Prepare the cocktail sauce:

Combine 1 cup tomato catsup with 1 or 2 Tbs plain horseradish and a teaspoon of lemon juice. Place in fancy dipping bowl.

### Other sauces to offer:

- Salsa
- Ranch Dressing

This is an all-time favorite of young children. Remember we must call these land shrimp to signal the close relationship to sea shrimp. People allergic to sea shrimp and other seafood will be allergic to land shrimp.

Photos of the serving process are available in the book *Chronicle of a Changing Culture*, edited by DeFoliart, Dunkel, and Gracer. 2009, Ecko House Publishing, Big Sandy UT.

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