

GOURMET FISHING

Season I - Episode SS4



SUPER-SHORTS



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Wasabi Seafood Cocktail Sauce



Host, Chef & Guide, David Murray



Wasabi Seafood Cocktail Sauce



1/2 Cup Ketchup

2 Tbs Wasabi Powder

2 Tbs Cold Water

1+ Tbs Soy or Teriyaki Sauce

(You can use 2 Tbs of prepared Wasabi paste)

Mix the wasabi powder and cold water together to form a paste. Let the paste sit for at least 10 minutes

Add the ketchup to a bowl, add the wasabi paste and the soy or teriyaki sauce. Using a whisk, combine all of the ingredients thoroughly until they are all combined.

Now you are ready to serve your cocktail sauce with your favorite seafood.

If you are not familiar with the potency of the wasabi paste, you may opt to try this recipe with only 1 Tbs of the paste. If you feel it needs more add the other Tbs. It's hard to remove when it's all ready mixed...

Hope y'all enjoy...

