

Prep Time: 20 Minutes
Cook Time: 5 Minutes
Chill Time: 30 Minutes
Total Time: 55 Minutes
Servings: 4 Jars (16 oz size)

Table of Contents



- [Intensity Level: 🌶️🌶️ \(Medium-High Heat\)](#)
- [Ingredients](#)
- [Equipment](#)
- [Instructions](#)
 - [Phase 1: The Marinade \(Time: 5 Minutes | Intensity: Low\)](#)
 - [Phase 2: The Layering \(Time: 10 Minutes | Intensity: Low\)](#)
 - [Phase 3: The Chill \(Time: 30 Minutes | Intensity: None\)](#)
 - [Phase 4: Serving \(Time: 2 Minutes | Intensity: Low\)](#)
- [Recipe Notes & Variations](#)
- [Nutrition Information \(Per Jar\)](#)

Intensity Level: 🌶️🌶️ (Medium-High Heat)

Description:

Everything is bigger in Texas, including the flavor! This recipe takes the classic shrimp cocktail and turns it into a portable, layered masterpiece. We've swapped the standard mild cocktail sauce for a "Firecracker" blend featuring smoky chipotle, fresh lime, and a kick of Texas-style hot sauce. Layered with creamy avocado, crisp cucumber, and juicy shrimp, this jar is as visually stunning as it is delicious. Shake it up, grab a fork, and enjoy the fireworks.

Ingredients

For the Firecracker Sauce:

- 1 cup tomato juice (or Clamato for a richer flavor)
- ¼ cup ketchup
- 2 tbsp prepared horseradish (more if you like it hot)
- 1 tbsp Worcestershire sauce
- 1-2 tsp Texas Pete or your favorite hot sauce
- 1 tbsp fresh lime juice
- 1 tsp smoked paprika
- ½ tsp garlic powder
- Salt and black pepper to taste

For the Jars:

- 1 lb large cooked shrimp (peeled, deveined, tails removed)

- 1 large avocado, diced
 - 1 cup English cucumber, diced
 - ½ cup red onion, finely diced
 - ½ cup cherry tomatoes, quartered
 - ¼ cup fresh cilantro, chopped (plus extra for garnish)
 - 4 glass jars (16 oz Mason jars work best)
 - Lime wedges for garnish
-

Equipment

- Mixing Bowl
- Whisk
- 4 Glass Jars (16 oz)
- Cutting Board & Knife

- Measuring Cups & Spoons
-

Instructions

Phase 1: The Marinade (Time: 5 Minutes | Intensity: Low)

1. Mix the Base: In a medium mixing bowl, whisk together the tomato juice, ketchup, horseradish, Worcestershire sauce, hot sauce, lime juice, smoked paprika, and garlic powder.
2. Taste Test: Give the sauce a taste. This is where you control the “Firecracker” intensity. If you want more heat, add another dash of hot sauce or horseradish. Season with salt and pepper to your liking.
3. Marinate the Shrimp: Add the cooked shrimp to the bowl and toss gently to coat. Let the shrimp sit in the sauce while you prep the vegetables (or cover and refrigerate for up to 2 hours for deeper flavor).

Phase 2: The Layering (Time: 10 Minutes | Intensity: Low)

The key to a jar salad or appetizer is the layering order. Keep the wet ingredients at the bottom and the delicate ingredients at the top.

1. Bottom Layer (The Sauce): Spoon a generous tablespoon of the firecracker sauce (without shrimp) into the bottom of each jar.

2. The Shrimp: Divide the marinated shrimp evenly among the four jars. Press them down gently so they are submerged in the sauce.
3. The Crunch: Layer the diced cucumber and red onion on top of the shrimp. This creates a barrier to keep the avocado from getting soggy.
4. The Tomatoes: Add the quartered cherry tomatoes on top of the onions.
5. The Creamy Top: Gently spoon the diced avocado over the tomatoes.
6. The Garnish: Top with fresh cilantro.

Phase 3: The Chill (Time: 30 Minutes | Intensity: None)

1. Seal: Screw the lids tightly onto the jars.
2. Refrigerate: Place the jars in the refrigerator for at least 30 minutes. This allows the flavors to meld and the dish to chill thoroughly. (Do not freeze).

Phase 4: Serving (Time: 2 Minutes | Intensity: Low)

1. Garnish: When ready to serve, remove the jars from the fridge. Squeeze a fresh lime wedge over the top of each jar and add a sprig of cilantro.
2. To Eat: You can either shake the jar vigorously (if sealed) to mix the layers, or eat it

straight from the jar with a fork, digging deep to get a bit of everything in each bite.

Recipe Notes & Variations

- **Make it a Meal:** Add a layer of cooked quinoa or cauliflower rice at the very bottom (under the sauce) to make this a filling lunch.
 - **Texture Tip:** If you plan to eat the jars the next day, wait to add the avocado until right before serving to prevent browning.
 - **Spice Level:** To make this mild (□), omit the hot sauce and use sweet paprika instead of smoked. To make it “Texas Hot” (□□□□□), add a minced jalapeño or serrano pepper to the marinade.
-

Nutrition Information (Per Jar)

Disclaimer: Nutritional values are estimates and will vary based on specific brands and ingredient sizes used.

- **Calories:** 245 kcal
- **Total Fat:** 10g (Saturated Fat: 1.5g)

- Cholesterol: 165mg
- Sodium: 680mg
- Total Carbohydrates: 14g
- Dietary Fiber: 4g
- Total Sugars: 7g
- Protein: 24g
- Vitamin C: 35% DV
- Iron: 15% DV