

# Guaca Mary Cocktail

Yield: 4 min  
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-shrimp-cocktail-recipe-with-avocado-and-cucumber>

## Ingredients:

- kosher salt
- 2 teaspoons lime rind grated
- 1/2 cup lime juice divided
- 2 cups cucumber peeled, cubed
- 1 avocado fully ripened, halved, pitted, peeled and sliced
- 1 cup tomatillos raw cubed
- 1 cup seedless green grapes halved
- 1/2 cup cilantro leaves loosely packed
- 1 whole serrano pepper seeded fresh
- 1 teaspoon celery salt
- 6 dashes hot sauce green
- 1/4 teaspoon ground black pepper freshly
- 1 1/3 cups unsweetened coconut water
- tequila or vodka, optional
- avocados optional
- grape tomatoes optional
- pickled onions optional

## Nutrition:

1. Calories: 180 calories
2. Carbohydrate: 25 grams
3. Fat: 10 grams
4. Fiber: 8 grams
5. Protein: 4 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 310 milligrams
8. Sugar: 13 grams

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