Mexican Shrimp Cocktail

- 1 med cucumber seeded and chopped
- 1 small red onion diced
- 1 cup assorted colored peppers
- 1 avocado (pitted, peeled and chopped) –optional
- ¼ c fresh (or 2 tsp dried) cilantro
- ¼ c ketchup
- Juice of 2 limes
- 2 tbsp of hot sauce (or to taste)
- 1 tsp Worchester sauce
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 tsp celery seed
- Salt and peper
- I can fire roasted salsa-style diced tomatos
- 12 ounces cooked (detailed) salad shrimp
- Tortilla chips and crackers for dipping

Combine all ingredients, adding shrimp last. Pour into individual drinking glasses and serve with chips.