

Boiled Shrimp Cocktail

Brittany Allyn

Serves 4

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1 lb. uncooked Shrimp (16/20 ct.)
Peeled and deveined with tails remaining
1 qt. Water
½ Lemon
½ small Onion
5 whole Peppercorns
1 tsp Caraway Seed
1 tsp Sea Salt
Additional water and ice for an ice bath
Lemon Wedges and your favorite Cocktail Sauce for serving



Put 1 quart water in a 2 quart saucepan. Squeeze the juice from the lemon into the water and drop the lemon into the water. Add the onion, peppercorns, caraway seed and salt to the water and bring the water to a rolling boil. Boil for 5 minutes. Working in batches to maintain the boiling temperature, carefully drop 4 -5 shrimp in the boiling liquid and cook for about 2 minutes or until the shrimp curl, turn pink and become opaque. Remove immediately to an ice bath and repeat until all of the shrimp have been cooked. When the shrimp are completely cooled, remove them from the ice bath. Refrigerate until ready to serve. Serve with your favorite cocktail sauce and lemon wedges.