

STEAMED COCKTAIL SHRIMP

F EASY

Last Modified: 12/05/2016

PREP: 10 Min
COOK: 10 Min
STOVETOP

SEAFOOD

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Jumbo Shrimp (21 / 25 Count)	Raw
1	12 Oz	Bottle Dark Beer (Amber - NOT Black)	
2	Tbsp	Garlic	Minced

OPTIONAL			
4	Tbsp	Old Bay Seasoning	
OR			
4	Tbsp	Recipe: Seasoning - Cajun - Cajun Seasoning	
OR			
4	Tbsp	Recipe: Seasoning - Creole - Creole Seasoning	
1	Recipe:	Sauce - Shrimp Cocktail Sauce	
1 +/-	Dashes	Sriracha Hot Chili Sauce (Huy Fong)	To Taste

PREPARATION	
OPTION	If you want only 4 servings, use just 1 pound of Shrimp, but leave the remainder of the recipe the same.
CAUTION	NEVER, EVER, NEVER attempt to re-heat fully cooked Shrimp. They will end up being EXTREMELY tough and rubbery.
TOOLS	1) Large Zip Lock Bag 2) Stock Pot & Steaming Basket & Lid
PREP	DISH 1) Mince the Garlic Cloves and set them aside.
1	Peel, de-vein and rinse the Shrimp and set them aside. If desired, leave the tail shells on as a handle.
2	Pour the Beer and Garlic into the bottom of a large stock pot with a steaming basket and cover. Heat over medium high heat until it comes to a rolling boil.
3	Meanwhile, add in all of the optional ingredients you are using on top of the Shrimp in a zip lock bag. Squeeze out all of the air and seal. Squeeze to mix well and set it aside.
HINTS	You should do the steaming in small batches because it is easier to cook them evenly.
4	Dump the Shrimp into the steaming basket, cover and steam them for 2 to 4 minutes (open once halfway through to quickly stir unless the Shrimp are in a single layer). You want the Shrimp to be just beginning to be pink and just starting to curl Overcooking makes them TOUGH.
SERVE	Serve immediately while hot, or place them in a bowl, seal it with plastic wrap and refrigerate them for 1/2 hour or until chilled thoroughly. Serve with Cocktail Sauce on the side.