

STEAMED COCKTAIL SHRIMP

F EASY

Last Modified: 12/21/2016

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

UNIVERSAL SHRIMP BRINE

2	Cups	Cold Water	
2	Cups	Crushed Ice	
1/4	Cup	Kosher Salt	
1/4	Cup	Granulated Sugar	

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	
OR			
1	Recipe:	Sauce - Korean Sweet & Spicy Dipping Sauce	
OR			
1	Recipe:	Sauce: Shrimp Dipping Sauce	
1 +/-	Dashes	Sriracha Hot Chili Sauce (Huy Fong)	To Taste

PREPARATION

FACTOID	Steamed Shrimp can be a bit of daunting process because of uneven cooking if they are not stirred often, but taking the lid off and stirring tends to lower the amount of steam in the pot. Shrimp are cooked properly when the tail shell darkens AND the flesh in the deveining slit is white with NO translucent flesh visible.
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	Prepare the Brine by adding the Water, Salt and Sugar in a zip loc bag, Seal and shake until the Salt and Sugar have completely dissolved. Add in the Crushed Ice and Shrimp. Seal and shake to coat all of the Shrimp
3	Place the Shrimp in the refrigerator for 25 minutes (NO more). Remove, drain and lightly rinse the Shrimp. Wrap them in paper towels to remove excess moisture.

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4	Meanwhile, sprinkle in all of the optional ingredients you are using on top of the Shrimp in a zip lock bag while shaking. Squeeze out all of the air and seal the bag, squeeze to mix well and set the bag aside.
HINTS	You should do the steaming in small batches because it is easier to cook them evenly.
5	Add the Beer and Garlic into the stock pot, Insert the steaming basket, cover and bring to a hard boil over high heat.
6	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 flesh in the deveining slit to be white with NO translucent areas and just starting to curl. Overcooking even slightly 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 any Shrimp Sauce you like on the side.