

# PERFECT BROILED COCKTAIL SHRIMP

**F EASY**

Last Modified: 10/22/2018

PREP: 30 Min  
COOK: 5 Min  
BROILER

SEAFOOD

**MAKES 6 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Frozen Jumbo Shrimp (21 / 25 Count)	Thawed

## 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

## UNIVERSAL SHRIMP BRINE

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

## PREPARATION

<b>FACTOID</b>	You want Peel N' Eat or Shrimp Cocktail Shrimp that are to die for? THIS is the Recipe You need! Perfectly cooked Shrimp every time with a fantastic flavor and texture! No more overcooked, rubbery, tightly curled, tasteless Shrimp for your guests. Want even more flavor? Use Shrimp that still have their heads on. The overriding flavor "secret" here is the Brining.
<b>CAUTION</b>	NEVER, EVER, NEVER attempt to re-heat fully cooked Shrimp. They will end up being EXTREMELY tough and rubbery.
<b>TOOLS</b>	1) Large Zip Lock Bag 2) Foil Lined Aluminum Half Sheet Pan 3) Large Stainless Steel Pan
<b>PREP</b>	<b>N/A</b>
<b>1</b>	Thaw the Shrimp from hard frozen overnight in the refrigerator
<b>2</b>	De-vein and rinse the Shrimp and set them aside submerged in ice water. If desired, leave the tail shells on as a handle. You may optionally peel the Shells off, but I prefer to leave them on for a prettier presentation.
<b>3</b>	Prepare the Brine by adding the Water, Salt and Sugar in a zip loc bag, Seal and shake until the Slat and Sugar have completely dissolved. Add in the Crushed Ice and Shrimp. Seal and shake to coat all of the Shrimp
<b>4</b>	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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<b>5</b>	Place a large stainless steel pan in the freezer.
<b>6</b>	Line an aluminum half sheet pan with aluminum foil. Move a rack in the oven to the second slot down. Place the Sheet pan on the oven rack. Turn the Broiler on High.
<b>7</b>	Place the Shrimp in a large stainless steel bowl and sprinkle to taste with Old Bay Seasoning while tossing to evenly coat the Shrimp.
<b>8</b>	Once the Broiler is hot, place the seasoned Shrimp on the hot sheet pan in a single layer, they WILL sizzle on the hot sheet pan.
<b>9</b>	Place the sheet pan under the broiler, CLOSE the oven door and broil the Shrimp for TWO minutes - TIME IT! The proper length of time to cook the first side of Shrimp can be determined by the color of the Tail Shells - If they are darkening, they are ready to be turned over. Also look at the meat in the slit where you deveined the Shrimp, It should be starting to open up and turn white.
<b>CAUTION</b>	This recipe is "timed" for 21 / 25 count Shrimp ONLY. Any smaller Shrimp, adjust the 2 minutes down a few seconds. Any larger Shrimp, adjust the 2 minutes up a few seconds.
<b>10</b>	QUICKLY turn EACH shrimp over with tongs, do NOT allow them to cool too much. Close the oven door and broil the Shrimp for ONE minute more. TIME IT!
<b>11</b>	Remove the sheet pan from the oven. Inspect the Shrimp Meat in the deveining slit, it should appear solid white with no translucent areas, if so, the Shrimp are DONE! If not, leave them set in the turned off broiler until done. Remove the cold stainless bowl from the freezer. Dump the cooked Shrimp into the bowl and toss for 30 seconds. Place the bowl back in the freezer for FIVE minutes to halt any further cooking. Do NOT forget they are in there or they'll quickly FREEZE & be ruined!
<b>SERVE</b>	At this point, you may peel off the shells, leaving the tail shell on or off, your personal choice. Arrange 6 Shrimp around the rim of a Martini Glass filled with Shrimp Cocktail Sauce and serve immediately.

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