

Boiled Shrimp

Written by

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Popular boiled shrimp recipe enjoyed throughout the South!

Ingredients:

- 1 gallon cold water
- 2 TBS salt
- 12 whole black peppercorns
- 5 whole bay leaves
- 1 large lemon, sliced
- 1 medium onion, quartered (leave skin on)
- 2 stalks celery, chopped
- 3 cloves garlic, crushed
- 10 whole cloves garlic
- ½ tsp thyme
- ¼ cup fresh basil, chopped
- 4 sprigs fresh parsley, whole
- 2 TBS sugar
- 2 fresh cayenne peppers, cut in half (or you can use pickled)
- 2 pounds fresh shrimp tails, unpeeled (21-25 count)

Instructions:

1. In a large stock pot over high heat combine all ingredients except shrimp, and bring to a hard rolling boil for 5 minutes, then reduce to a low rolling boil
2. Add the shrimp; once returned to boil, wait 3 minutes then turn off heat; allow shrimp to stand in liquid for 5 more minutes; drain shrimp and serve at once

Serves 4