



Sugar Apple

Posts From The Caribbean

Southern-Style Boiled Shrimp

If you really want to get all Southern about it, take your shrimp feast outside. Cover a picnic table with old newspapers. Drain the shrimp and dump them in a pile in the middle of the table. Dig in with your fingers and toss the shells on the ground. Make sure there's cocktail sauce, saltine crackers and plenty of ice cold beer. Damn, life doesn't get much better than that.

2 quarts water
1 beer (any lager will do)
2 teaspoons celery seeds
2 tablespoons salt
2 teaspoons hot Hungarian paprika
1 teaspoon regular paprika
1/2 teaspoon cayenne pepper
1 tablespoon whole black peppercorns
2 bay leaves
1 lemon, sliced
1 small onion, peeled and sliced
2 whole garlic cloves, peeled
4 pounds medium shrimp in the shell (31-35 or 21-30 count)

Put everything but the shrimp in a large pot and bring it to a boil. Boil the spiced water for five minutes and then add the shrimp. Cover the pot and immediately remove it from the heat. Let the shrimp steep in the water until they're cooked through to your liking, about 15-20 minutes. Drain the shrimp, discard the whole spices and the lemon, onion and garlic. The shrimp can be served either at room temperature or chilled.

My 4 pounds of shrimp fed 30 guests as one of several appetizers in advance of a hearty meal. But if the shrimp is focal point of your dinner and you're feeding a crowd of shrimp-loving Southerners, plan on a pound of shrimp per person.

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from the article *Boiled Shrimp and Cocktail Sauce* posted on August 2, 2010