



### Perfectly Cooked Boiled Shrimp

Any time your boiled shrimp are tasteless, tough and hard to remove from their shells, it's because you overcooked them. Here's a way to ensure your next batch of shrimp from The Shrimp Connection turns out perfectly.

1. Use plenty of water. Two quarts is sufficient for 1-2 pounds of shrimp.
2. Season with lemon juice ( $\frac{1}{2}$  cup works) and a load of Old Bay Seasoning (like a  $\frac{1}{4}$  cup).
3. Add 1-2 tablespoons of Olive Oil to help the cooked shrimp slide out of their shells.
4. Bring seasoned water to a rapid boil and add shrimp. Stir constantly until shrimp are cooked perfectly. Medium shrimp need 90 seconds, large shrimp need 120 seconds, and jumbo shrimp need three minutes. Stir the entire time.
5. Pour shrimp into a colander and cool with running cold water to stop further cooking.
6. Go to peelin' and eatin' along with your favorite dipping sauce.