

MILLER LITE SHRIMP COCKTAIL – THE PERFECT STARTER OR PASSED HORS D’OEUVRES

What you need:

- 1 12 ounce can of Miller Lite (or your favorite beer)
- 6 ounces water
- 1 pound shrimp, peels on**
- peels of one lemon
- 3 tablespoons crab boil***
- 2 teaspoons salt

**Shrimp are classified numerically by how many pieces you get per pound. 21/25 shrimp = you will get between 21 and 25 shrimp per pound. U15 means you will get Under 15 shrimp per pound. I like about 16 shrimp per pound.

Indulgent, sizable, but not giant. Also, try to get E-Z Peel shrimp. That means they’ve been deveined and you won’t have to deal with removing the intestinal track. Gross.

***My preferred brand is Kalustayan’s House

Blend http://kalustyans.com/index.php?route=product/product&product_id=8638&search=crab+boil – but Zatarain’s and Tony Cachere’s are fine, too. Just less complex. Be sure that salt is not an ingredient in your crab boil.

In a saucepan, combine liquids, lemon peels, crab boil and salt. Bring to boil.

Add shrimp. Boil for exactly four minutes and not a moment longer. Remove from sauce pan, put in a bowl with ice and lemon slices. When they are a temp you can work with, peel them. Allow the shrimp to get very cold before serving.