



Boiled Shrimp

Lance Nacio

Anna Marie Shrimp

8 oz dried Louisiana-style crawfish, shrimp and crab boil seasoning mix
2 yellow onions, quartered
4 red potatoes, scrubbed and halved (or 8 to 10 small whole potatoes)
5 lbs Louisiana head-on shrimp (at least 26 to 30 count), rinsed
5 cups of ice

Bring 2 gallons of water to a boil in a 4-gallon stockpot and stir in the seasoning mix. Add the onions and potatoes. Cover the pot and boil about 10 until the vegetables are soft, then add the shrimp.

Bring the water back to a boil, cover and cook for 2 minutes. Turn off the heat and drop the ice into the pot. Let the shrimp soak in the water for 15 to 20 minutes to absorb the seasoning.

Strain the shrimp and vegetables from the stock.

Serve with crackers and cocktail sauce.

Note: Other traditional Louisiana shrimp boil ingredients including garlic, sweet corn and lemons can be added. Double the recipe to make more servings.