



## Simple Shrimp Boil

### Ingredients:

2 pounds of Triple J Farms 15-19 count shrimp

4 tablespoons of seasoning (Old Bay, Slap You Mamma, Triple J Farms Boil Seasoning)

6 quarts of water

### Directions:

Bring 6 quarts of water to a rolling boil and add seasoning.

Using shrimp shears or a small pair of scissors cut the shell of the shrimp from the back of the head to the end of the tail.

Put shrimp in the boiling water and boil for three minutes.

Strain and serve.

If serving cold, after straining the shrimp, place them in an ice bath to stop the cooking process.

### Cocktail Sauce:

Mix 1 cup of Ketchup, 2 tablespoons of prepared horseradish, 2 teaspoons of worcestershire sauce and 2 teaspoons of fresh lemon juice.