



## Cajun Boiled Shrimp with Garlic Butter Dipping Sauce

**Prep Time:** 20 minutes   **Cook Time:** 5 minutes   **Total Time:** 25 minutes   **Difficulty:** Easy

**Servings:** 2-4



Quick and easy, cajun boiled shrimp seasoned with Old Bay Seasoning and served with a squeeze of fresh lemon and a garlic butter sauce for dipping.

*BY ERICA GAMBOA*

### Ingredients

- 2 lbs. raw headless jumbo shrimp, unpeeled, cleaned, and deveined
- 3 lemons
- 6 dried whole bay leaves
- 2 heads of garlic (one left unpeeled and whole for the boiling water and one minced for garlic butter)
- 6 tbsp. Old Bay Seasoning
- 1/4 cup apple cider vinegar

- 1 tbsp. black peppercorns
- 1 stick of unsalted butter
- salt & pepper to taste

## Directions

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### CAJUN BOILED SHRIMP WATER PREPARATION

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#### STEP 1

Using a 6 quart stock pot, fill the pot with water about 3/4 from the top. Turn your stove burner on high and start to boil the water. Immediately add the bay leaves, Old Bay Seasoning, black peppercorns, apple cider vinegar, the whole head of garlic.

#### STEP 2

Take two lemons and cut both in halves, squeezing the juice into the pot and adding them to the pot as well.

#### STEP 3

Bring the water to a rolling boil, this should take about 15 minutes. In the meantime, prepare the shrimp and garlic butter sauce.

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### SHRIMP PREPARATION

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#### STEP 1

Rinse the shrimp thoroughly with cold water and drain, the skin of the shrimp should be left on. If you do not wish to serve the shrimp unpeeled, you can peel them but leave the tails on.

#### STEP 2

Devein the shrimp by cutting a slit down the back. Using a paring knife to make a very shallow slit down the back of the shrimp, stopping just before you get to the last section before the tail.

#### STEP 3

Gently pull the slit apart and remove the dark vein, rinse and set aside.

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## **GARLIC BUTTER DIPPING SAUCE**

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### **STEP 1**

Peel the remaining garlic head completely and finely mince all the garlic cloves and put in a sauce pan.

### **STEP 2**

Add the stick of unsalted butter and simmer on low until butter is melted and garlic is fragrant and tender. You want to stay close to the pan and watch closely. Garlic can quickly burn and turn bitter, this should only take 2 to 3 minutes.

### **STEP 3**

Remove the sauce pan from heat, cut the remaining lemon in half and squeeze the juice of that half into the butter and garlic and combine well. Taste for seasoning and adjust with salt and pepper if needed. I do not recommend using salted butter for this recipe, I have found that in this recipe the butter can be too salty, it is better to taste and add if needed.

### **STEP 4**

Pour the butter in serving dish and set aside.

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## **ADD SHRIMP TO BOILING WATER**

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By now, the water has come to a steady boil and ready for the shrimp.

### **STEP 1**

Add the shrimp to the boiling water carefully, you do not want to the water to splash on you. Give them a good mix and let them boil for about 4 minutes or until they turn an opaque pink color. Watch them closely, mixing them after two minutes to check for doneness.

### **STEP 2**

Once the shrimp are done, remove from the boiling water with a metal spider or a slotted spoon.

### **STEP 3**

Place the shrimp on a serving tray and garnish with fresh lemon wedges and place the garlic butter on the tray as well for dipping.

## **SUGGESTIONS:**

Although peeling shrimp may not be for everyone, I recommend keeping the shell on the shrimp when cooking them. It allows the maximum flavor of the boiling water to penetrate the shrimp and get trapped underneath the skin. This helps lock in all the flavor of the seasoned water.

In addition to serving the shrimp with the garlic and butter sauce, it is also delicious served with a side of cocktail sauce and a few dashes of your favorite seafood hot sauce.

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## **Nutrition**

**Servings:** 2 to 4

% Daily Value\*

Calories 364.65kcal | Total Fat 24.9g | Carbs 9.61g | Sugars 0.9g | Protein 29.39g | Sodium 3215.6mg = 1/2 tsp | Fiber 1.74g

Nutrition information is automatically calculated and is not guaranteed for accuracy.

\*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.

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