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OLD BAY® PEEL & EAT SHRIMP

Recipe Details

Chesapeake Bay favorite, OLD BAY® peel & eat shrimp.

Service

1. In a saucepot on medium-high heat combine water, vinegar, and OLD BAY® Seasoning. Bring to a simmer.
2. For each serving, place 1/2 pound shrimp, cover and cook until tender. Pull shrimp from liquid, leaving cooking liquid for other servings.
3. Place in a bowl and toss with additional OLD BAY® Seasoning. Plate as desired and serve with lemon wedge.

INGREDIENTS | SERVES 4

2 QUARTS WATER
1 CUP CIDER VINEGAR
1/4 CUP **OLD BAY® SEASONING**
2 POUNDS SHRIMP, SHELL ON
AS NEEDED **OLD BAY® SEASONING**
4 EACH LEMON WEDGE

RECIPE TYPE: APPETIZERS

CUISINE: AMERICA

NUTRITION INFORMATION (PER SERVING)

CALORIES: 300

SODIUM: 1740 MG

CARBOHYDRATES: 4 G

PROTEIN: 16 G