



THE ingles TABLE

CHEF DEREK ST. ROMAIN

Head Chef, Duke Diet and Fitness Center
Regional Coordinator, Backyard Bow Pro

OLD BAY® Steamed Shrimp with Cocktail Sauce



SHOPPING LIST

- 1/2 cup Whitehouse cider vinegar or beer
- 1/2 cup water
- 2 tablespoons OLD BAY® Seasoning
- 1 pound large shrimp peeled and deveined leaving tails on
- 1 cup OLD BAY® Cocktail Sauce

INSTRUCTIONS

- In a medium saucepan mix vinegar water and OLD BAY. Bring to boil on medium heat. Gently stir in shrimp then cover.
- Steam 2 to 3 minutes or just until shrimp turn pink. Drain well.
- Serve immediately or refrigerate until hungry guests arrive. Best served with punchy cocktail sauce.