

Boiled Shrimp

I'm *very* proud of my [Crab & Shrimp Boil](#) — amazing how such a quick dish, nothing more than boiling some water, can result in such a full flavor, as if they were grilled or sautéed. Magic! Enjoy with your favorite dipping sauce (like sour cream and [Herbes de Provence](#), or mayo with [Cajun Seasoning](#)).

Boiled Shrimp

- 1 pound shrimp (shelled and deveined)
 - 2 cups water
 - 1 tbsp Crab & Shrimp Boil
 - 1 tsp salt ((Himalayan Pink Salt recommended))
1. Allow shrimp to get to room temperature before cooking. In a medium pot, bring 2 cups water to a boil.
 2. Add salt and Crab & Shrimp Boil, mix well, and return to a full boil.
 3. Place shrimp in pot, making sure they are covered by liquid. Cover the pan and reduce heat to medium. Cook gently for **3 minutes**.
 4. Discard the liquid using a strainer or colander, and enjoy the shrimp! (Very nice over pasta or rice.)