

How to Prepare SHRIMP

1. Thaw shrimp, leave in shell
2. Boil the water. * (Approximately 1 qt. of water per 1 lb. of shrimp)
3. Add seasoning.
 - (a) 1 Tbs. vinegar.
 - (b) Old Bay
4. Add shrimp to boiling water (water must cover shrimp).
5. Return to rolling boil.
6. Remove from pot immediately, when shrimp meat separates from top shell (3 to 5 min.)
7. To clean-- pull the swimmerettes apart, splitting the bottom shell and remove shrimp meat. Remove the vein down the back with a sharp pointed knife.
8. Serve cold with homemade Adelpia Cocktail Sauce. Serve hot with drawn butter laced with lemon juice. Sauté lightly in butter, white wine, and garlic (Scampi), or your own favorite recipe.

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