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Davy Jones Classic Boiled Shrimp

Ingredients:

- 1/2 Cup Davy Jones Shrimp, Crab & Lowcountry Boil Seasoning
- 2 Gallons Water
- 2-4 Lbs. Large Shrimp

Directions:

Bring water and seasoning to a boil, giving it an occasional stir to distribute the seasoning. When the water is boiling, add the shrimp and boil until shrimp are pink and floating. Don't overcook!

Variations:

- Substitute a beer or two for a few cups of water.
- Place a couple of halved lemons into the water prior to boiling.