

Boiled Shrimp *serves 4-6*

2 lbs. Medium to Large Wild Georgia Shrimp (Heads off)

Add 6 cups water to a 6-quart stock pot.

Add 1 tbsp. kosher salt and 3 tbsp. Old Bay seasoning.

OPTIONAL: 1/2 cup white vinegar.

Bring water, salt and Old Bay to a boil and turn off heat.

Add shrimp, cover and cook for 1-3 minutes.

Remove from liquid, drain and eat!

Serve with drawn butter, lemon and cocktail sauce.

Paula's Fried Shrimp *serves 6-8*

2 lbs. Large Wild Georgia Shrimp (butterflied)

4oz. hot sauce, 2 eggs, 1/3 cup water

2 cups panko bread crumbs

2 cups self-rising flour

1 tsp salt

Peanut oil.

Heat peanut oil in a deep cast iron skillet to 350°.

Salt and pepper shrimp.

Mix hot sauce, eggs and water together.

Add shrimp to mixture and coat thoroughly.

Combine panko, flour and salt together and mix in a 9"x13" dish.

Coat shrimp with mix. Fry in small batches and drain.

Serve with tartar sauce, cocktail sauce. lemon and drawn butter.

Paula's BBQ Shrimp *serves 2-4*

Inspired by Deanie's Seafood in New Orleans

2 lbs. Large to Jumbo Wild Georgia Shrimp (heads on)

3 sticks butter, 1 Beer, 1/3 cup olive oil, 1 can seafood stock

3 tablespoons minced garlic, 3 tablespoons lemon juice

3 tablespoons chopped sweet basil, 1 tbsp. Italian seasoning.

1 bunch fresh thyme, and rosemary. 2 tablespoons paprika, 1 tbsp. hot sauce

1 tsp salt, 1/2 tsp ground black pepper, 1/4 cup chopped parsley

1/3 cup chopped green onion.

Toasted French bread for dipping.

Combine butter, olive oil, salt and pepper in a large skillet. Heat to medium.

Add garlic and let it just start to brown then add the thyme, rosemary, Italian seasoning, paprika, beer, seafood stock and hot sauce. Cook for 20 minutes.

Reduce heat to low, add shrimp and cook about 2 minutes on each side.

Add parsley, lemon juice, basil and scallions and stir.

Serve in a bowl with toasted French bread!