Classic Steamed Shrimp

Prep Time: 5 mins | **Cook Time:** 5–8 mins | **Servings:** 2–4

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FRESH CATCH
SEAFOOD
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Ingredients

- Raw shrimp (peeled and deveined, or shell-on)
- Seafood seasoning (such as Old Bay)
- Melted butter (optional, for serving)
- Cocktail sauce (optional, for serving)

Instructions

1. **Place the raw shrimp** in a large pot on the stove and cover completely with cold water.
2. **Turn heat to medium**. Cook gently, ensuring the water does **not** come to a full boil.
3. **Stir continuously** until the shrimp begin to turn light pinkish-orange.
4. **Remove from heat** just before fully done, drain immediately, and transfer to a serving platter. *(The residual heat will finish cooking them without making them rubbery.)*
5. **Season generously** to taste with seafood spice.
6. **Serve** hot with melted butter or chilled with cocktail sauce.

Mikey Daniels (Micah's Dad) was the BEST at steamed shrimp! Matt jokes it's one of the five things Micah can make! Mikey would say "stir on medium, don't boil!"