



Poached Shrimp

Serves 4-6

Ingredients

- Ice
- 4 qt. water
- 1 lemon, halved
- 1 tablespoon black peppercorns
- 2 bay leaves
- 2 teaspoons salt
- 2 pounds unpeeled, large raw shrimp (26/30 count)

Directions

1. Fill a large bowl halfway with ice and water.
2. Pour 4 qt. water into a Dutch oven
3. Squeeze juice from lemon into Dutch oven.
4. Stir in lemon halves, black peppercorns, bay leaves, and salt
5. Bring to a boil over medium-high heat.
6. Remove from heat; add shrimp.
7. Cover and let stand 5 minutes or just until shrimp turn pink.
8. Stir shrimp into ice water; let stand 10 minutes.
9. Peel and devein shrimp. (or buy them P&D from the market!)