
Whole Jumbo Shrimp in 7UP

Description

Suggested Beverage Pairing:

Bud Light Lime

Total time: 25 min Yield: 4 Servings

Ingredients

2 lb whole jumbo shrimp (16 to 20 count, rinsed clean)
2 cup 7UP soda
Hawaiian salt
black pepper
1/4 cup fresh garlic (chopped)
2 chili peppers (chopped, optional)
1/2 lb butter

Prep Time: 15 min Cooking Time: 10 min Total Time: 25 min

Instructions

Place the shrimp and 7UP® in a large sauté pan with a pinch of salt and pepper. Turn the heat to high and bring to a boil. Once it starts to boil, turn heat down to medium high.

Add the garlic, chili peppers and butter into the pan and cook for 8 to 10 minutes or until the shrimp is fully cooked. Adjust seasoning if needed. Serve hot.

Note: Don't toss those shrimp heads and shells! They can be used later to make a delicious shrimp stock. Place into a freezer bag and keep frozen until ready to use.

To make stock, put the shrimp heads and shells with fresh herbs, salt and veggies into a stock pot and cover with water. Bring to a boil, then reduce heat and simmer.

Recipe brought to you by:

Chef Adam Tabura