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# 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