



# From the Culinary Company Kitchen

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## Dorothy's Shrimp Boil

Yield: 5 pounds

INGREDIENTS	AMOUNTS
Shrimp, Uncooked	5lbs. 16-20 count
Onion	Large - quartered
Lemon	Rolled - quartered
Celery	2 large stalks cut in thirds
Zataran Crab Boil Seasoning	1 package
Salt	1 tablespoon

### Process

In large stock pot, bring seasonings, lemon and vegetables to a boil. Let water set 20 minutes to break down seasonings. Add shrimp, bring back to boil for 8-10 minutes. Once shrimp float, turn heat down to a simmer. Simmer for 10 minutes until shrimp sinks. Pull shrimp from pot, spread over serving tray. Serve immediately.