

ZATARAIN'S
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Olivia's Spicy Mardi Gras Shrimp

Make this delightful party appetizer early in the day so the flavors in the sauce have time to blend. If you are using peeled and deveined raw shrimp rather than peel-on shrimp, reduce the cooking time from 2 minutes to 1 minute.

Makes 16 servings

Prep time: 45 minutes

Cooking time: 15 minutes (counting the time to bring the water to a boil)

Ingredients

3 quarts water
2 tablespoons salt
1 box (3 ounces) Zatarain's Shrimp and Crab Boil Mix
1 lemon, quartered
4 lbs. large raw shrimp with shells on (21 to 30 count)
1 cup canola or vegetable oil
1 cup thinly sliced onion
1 jar (5.25 ounces) Zatarain's Prepared Horseradish
1 jar (5.25 ounces) Zatarain's Creole Mustard
1/2 cup catsup
1/4 cup cider vinegar
3 tablespoons fresh lemon juice
1 tablespoon Worcestershire sauce
1 teaspoon hot pepper sauce (or more to taste)

Directions

Combine water, salt, mesh bag from the box of Crab Boil Mix and quartered lemon in a Dutch oven or stockpot. Cover; bring to a boil over high heat. Add shrimp. Return to a boil; cover. Cook 2 minutes or until shrimp turn pink and are opaque. Turn off heat; let stand 2 minutes. Drain; rinse with cold water. Peel and devein the shrimp.

Meanwhile, combine remaining ingredients in a large bowl; mix well. Add shrimp; mix well. Cover; refrigerate at least 1 hour or up to 6 hours before serving. Serve with wooden picks and crackers.