

Shrimp Stuff

- 1lb. Head On Medium Shrimp*
- 1 Small Yellow or Red Onions
- 2 Cups of Frozen Creole Seasoning Blend(Pic Sweet is OK)
- 3 Toes of Garlic
- 2 ½ Cups Of Water
- ¼ Teaspoon of Powdered Crab Boil

Peel raw shrimp. Cut peeled shrimp in half. Wash off and put into mixing bowl. Add Crab Boil to shrimp and mix with hands. Chop Onions to 1" pieces, chop garlic and add to pot. Add Seasoning Blend to pot. Add 2 cups of water to the pot. Cover and cook on high until onions are tender and water is almost gone. Turn heat down to medium, add shrimp and ½ cup of water. Cover and cook on medium for 10 minutes stirring occasionally. Uncover the pot and cook on high until all water is gone. Let stand a few minutes and serve with Spicy mashed potatoes.

Enjoy!!!

*You can always add more shrimp or crawfish without changing the rest of the recipe.



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