



## BayDream Shrimp Cocktail

### *Ingredients:*

- 3 Tbsp. BayDream Seafood Seasoning from Mountain Momma Organics
- 3 Tbsp. unsalted butter
- 1 cup dark lager beer (we use Shiner® Bock)
- 1 cup water
- 2 pounds (about 52-60) extra-large shrimp, thawed if frozen

Combine the BayDream Seafood Seasoning, butter, beer, and water in a large pot and bring it to a boil. Add the shrimp, turn the heat down to medium, and cover the pot with a lid. Cook, stirring once, for 3 to 6 minutes, or until the shrimp are pink and just cooked through. Using a slotted spoon, remove the shrimp from the broth and transfer to a serving plate or bowl. Serve hot or cold with cocktail sauce. Serves 8-10 people, about 6 shrimp per serving. Enjoy!

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