

Waynesboro Shrimp

1 pound medium shrimp, shell on
1 bag crab boil spices (or 2 tablespoons Old Bay® seasoning)
1 gallon water
2 lemons, quartered
¼ cup minced garlic
1 teaspoon cracked black pepper
1 cup margarine (not butter)
½ cup Tennessee Gourmet™ Salad Dressing Plus, divided

Serves 4 (less if everyone loves shrimp) as an appetizer. Note: This recipe uses margarine, not butter, as the margarine will remain liquid while sautéing the shrimp. (Serve with Chenin Blanc or Sauvignon Blanc.)

Rinse shrimp under cold water. Prepare ice bath by dumping two trays of frozen ice cubes into large mixing bowl and adding cold water, filling about ¾ full. Make garlic sauce by melting 2 sticks margarine in a medium saucepan. Add minced garlic and sauté briefly. Add ¼-cup Salad Dressing Plus and keep warm.

In a large stockpot, bring water to boil. Juice lemons into water, add lemon quarters to pot. Add crab boil spices, cover, and return to high boil for 5 minutes. Add shrimp, cover, and return to boil. Cook shrimp 3 minutes, drain well, and shock in ice bath to stop cooking. Be careful not to overcook shrimp or they will become tough and chewy.

Melt 3 tablespoons garlic sauce in large sauté pan over medium-high heat. Add cracked black pepper. Briefly sauté. Add about 10 well-drained shrimp and sauté 2 to 3 minutes, turning constantly, until thoroughly heated. Drizzle with Tennessee Gourmet™ Salad Dressing Plus, season with salt and pepper, and serve.

Serve side container of garlic sauce for dipping.

The way to eat these succulent shrimp is not politely. Suck the sauce from the shrimp shell and, while holding the shrimp tail firmly between your fingers, bite the tail and suck the shrimp out of the shell. Crusty bread helps sop up the delicious sauce.