

Seasoned Shrimp Cocktail

written by The Recipe Exchange | June 2, 2015

Ingredients

1 cup boiling water
2 Tbs. Old Bay® seasoning
1 Tbs. distilled white vinegar
1 Tbs. lemon juice
1 lb. cooked shrimp
cocktail sauce – as needed

Directions

Place water, crab boil seasoning, vinegar, and lemon juice in a re-sealable plastic bag; knead to mix.

Add shrimp to bag, seal, and refrigerate at least 2 hours, overnight is best.

Drain shrimp through a colander and arrange on a serving dish with a cup of cocktail sauce for dipping; serve cold.