## RecipesCh@~se

## Peel n' Eat Shrimp with Homemade Cocktail Sauce

Yield: 2 min Total Time: 25 min

Recipe from: https://www.recipeschoose.com/recipes/mexican-peel-and-eat-shrimp-recipe

## **Ingredients:**

- 2 1/2 tablespoons old bay seasoning
- 3 tablespoons unsalted butter
- 1 cup beer
- 1 cup water
- 2 pounds extra large shrimp 26-30 per pound, shell split and deveined
- 6 tablespoons ketchup
- 1/2 tablespoon prepared horseradish best quality, such as Boar's Head or Ba-Tampte\*
- 1 tablespoon lemon juice freshly squeezed
- 1 pinch cayenne pepper

## Nutrition:

- 1. Calories: 730 calories
- 2. Carbohydrate: 22 grams
- 3. Cholesterol: 735 milligrams
- 4. Fat: 26 grams
- 5. Protein: 92 grams
- 6. SaturatedFat: 11 grams
- 7. Sodium: 1200 milligrams
- 8. Sugar: 11 grams

Thank you for visiting our website. Hope you enjoy Peel n' Eat Shrimp with Homemade Cocktail Sauce above. You can see more 15 mexican peel and eat shrimp recipe Unlock flavor sensations! to get more great cooking ideas.