



Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes
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Cajun Shrimp with BBQ Cocktail Sauce

Serves 6

Cajun Shrimp Ingredients:

- 2 cups water
- 2 cans of beer
- ½ cup apple cider vinegar
- 2 Tbsp. Old Bay Seasoning
- 1 pound large shrimp in the shell
- 1 Tbsp. Creole Seasoning
- 2 Tbsp. minced garlic

BBQ Cocktail Sauce Ingredients:

- 2 cups BBQ sauce
- ¼ cup prepared horseradish paste

Directions:

1. In a large pan add the water, beer, and vinegar. Add in the Old Bay Seasoning. Cover and bring to a boil.
2. Once boiling, add the shrimp. Cover and cook for 2 minutes or until the shrimp are turned pink.
3. Drain the shrimp in a colander and toss with the garlic and Creole seasoning.
4. Transfer to a serving dish and cover with ice or refrigerate to cool (to stop the cooking) until chilled.
5. Combine the BBQ sauce and horseradish together for dipping.

Serving suggestion: Serve the shrimp over brown rice with a drizzle of the BBQ cocktail sauce.