

## BEACH SHRIMP FOR A CROWD

4-5 pounds unpeeled large shrimp

3-4 cans beer

1 box Zatarains crab boil, in bag

¼ - ½ bottle Tabasco

### GARNISH:

1 cup seafood sauce, your favorite

¼ cup spicy butter

Bring beer to a boil. Add bag of crab boil. Add shrimp and bring to a boil. Cover and simmer for 8-10 minutes or until they turn pink. **DO NOT OVERCOOK!** Remove from water and discard spices. Serve hot or cold with seafood sauce or melted spicy butter. Let your guests peel their own.

Note: To make spicy butter, add Tabasco sauce to melted butter.