



**Slap Ya Mama**

Slap Ya Mama Cajun Products

<http://slapyamama.com>

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## Slap Ya Mama Boiled Shrimp

### Ingredients:

- 6 pounds of fresh shrimp (16-20 count), shell & head on
- 2 lemons, one halved, the other sectioned for squeezing over shrimp
- 1 ¼ cup of [Slap Ya Mama Seafood Boil](#), for water
- 3 Tbsp of [Slap Ya Mama Seafood Boil](#), for sprinkling

### Directions:

In a large pot, fill half way with water, add Slap Ya Mama Seafood Boil, add halved lemon, place on high heat and bring to a rolling boil. Once boiling, add shrimp and cover. Bring to a rolling boil again, uncover and boil for 3 to 4 minutes. (If your burner brings to a boil slower than others then boil shrimp for a shorter period. If it's quick to bring to a boil, boil shrimp for a longer period.) Remove shrimp from pot; place into a large bowl or on a serving tray, squeeze juice of sectioned lemon over shrimp and sprinkle evenly with Slap Ya Mama Seafood Boil. Serve with your favorite cocktail sauce or butter sauce and enjoy.

### Boiling Veggies:

**Note:** You may also boil vegetables, such as corn, potatoes, sweet onions, whole garlic and mushrooms. We often boil veggies first, then place in a large bowl and cover with foil. Then boil shrimp in the same water, adding a few more tablespoons of Slap Ya Mama Seafood Boil to the water before adding shrimp.

**Note:** We use approximately 3 Tbsp (1.5 ounces) of Slap Ya Mama Seafood Boil for every pound of shrimp, crawfish, crab or vegetable.

**Serving Size: 4**