

# Emeril's Favorite Boiled Shrimp

Recipe courtesy Emeril Lagasse, 2003



**Prep Time:** 15 min **Level:**  
**Inactive Prep Time:** 1 hr 0 min **Easy**  
**Cook Time:** 15 min  
**Serves:**  
1 pound boiled shrimp, serving 2 to 4 as an appetizer



## Ingredients

1 teaspoon whole black peppercorns  
1 teaspoon coriander seeds  
1 rib celery, cut into 1-inch pieces  
1 sprig fresh tarragon  
2 sprigs fresh thyme  
3 sprigs fresh parsley  
1 tablespoon Essence, recipe follows  
2 tablespoons salt  
1/2 teaspoon cayenne pepper  
1/2 lemon, squeezed (juice reserved) and the shell, plus 4 wedges for garnish  
1/4 cup white wine  
4 cups water  
2 bay leaves  
1 pound medium (about 30) shrimp, peeled and deveined, tail segment left intact  
Cocktail sauce, recipe follows

## Directions

In a large saucepan, combine the peppercorns, coriander seeds, celery, tarragon, thyme, parsley, Essence, salt, cayenne pepper, lemon juice, white wine, water and bay leaves and bring to a boil over high heat and cook for 5 minutes. Add the shrimp to the boiling water, stir, cover and remove from the heat. Let stand for 8 to 10 minutes, or until shrimp are just cooked through.

Strain in a colander and transfer the shrimp to a large bowl. Discard the cooking liquid and seasonings. Refrigerate the shrimp until well chilled, about 1 hour. While the shrimp are chilling, make the Cocktail Sauce.

When ready to serve, divide the shrimp among 4 small bowls, and hang them on the rim of each bowl. Divide the cocktail sauce into 4 equal portions and place in the bottom of each bowl. Garnish each bowl with a lemon wedge. Alternatively, you can arrange a layer of crushed ice in the bottom of 4 bowls, put a small ramekin of the cocktail sauce in the ice and arrange the shrimp on the ice around the sauce.

Essence (Emeril's Creole Seasoning):

2 1/2 tablespoons paprika  
2 tablespoons salt  
2 tablespoons garlic powder  
1 tablespoon black pepper  
1 tablespoon onion powder  
1 tablespoon cayenne pepper

1 tablespoon dried leaf oregano

1 tablespoon dried thyme

Combine all ingredients thoroughly and store in an airtight jar or container.

Yield: about 2/3 cup

Recipe from "New New Orleans Cooking", by Emeril Lagasse and Jessie Tirsch. Published by William and Morrow, 1993.

Cocktail Sauce:

1 cup ketchup

1 tablespoon fresh lemon juice

1 tablespoon prepared horseradish

1 teaspoon Worcestershire sauce

1/2 teaspoon salt

1/4 teaspoon ground black pepper

3 drops hot pepper sauce, optional

Combine all ingredients in a small non-reactive bowl and stir until thoroughly combined. Refrigerate until ready to serve.

Yield: about 1 cup



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