

# Lemony Boiled Shrimp + Honey Mustard Dipping Sauce

## Lemony Boiled Shrimp

1/4 cup Tony's seasoning or Adobo all-purpose seasoning  
2 lemons, halved  
1 lb. peeled and deveined shrimp (I use frozen and just thaw them overnight)  
2 tbs. EVOO  
2 tbs. fresh flat-leaf parsley, chopped

## Honey Mustard Dipping Sauce

1/2 cup mayonnaise  
2 tbs. whole grain mustard  
1 tsp. lime juice  
1 tsp. agave nectar (or honey)  
1 tsp. light brown sugar  
1/2 tsp. dry mustard  
1 tsp. Worcestershire sauce

## To Make the Shrimp

In a large stockpot, bring about 6 cups of water to a boil. Add the seasoning, squeeze in the juice from the lemons, and throw the lemons into the pot. Return the water to a boil. Add the shrimp and simmer until pink and cooked through (about 3 minutes depending on the size of your shrimp).

Drain, discard lemons, and set shrimp in a bowl to cool. Just before serving, toss the shrimp with the EVOO and parsley.

## To Make the Dipping Sauce

Whisk together all the ingredients until combined. Dipping sauce can be made up two 2 days ahead. Cover and store in the fridge.



<https://pineapplehouserules.com/>