

Lemony Boiled Shrimp with Homemade Honey Mustard

Lemony Boiled Shrimp

¼ cup Tony's seasoning or Adobo all-purpose seasoning
2 large lemons, halved
1 lb. peeled and deveined shrimp, tails off or on – your choice (I use frozen and just thaw them overnight)
2 tbs. EVOO
2 tbs. fresh flat-leaf parsley, chopped

Homemade Honey Mustard

½ cup mayonnaise
2 tbs. whole grain mustard
1 tsp. lime juice
1 tsp. agave nectar (or honey)
1 tsp. light brown sugar
½ 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.



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