

## **Drunken Spicy Shameless Shrimp with Brazen Cocktail Sauce**

<http://userealbutter.com/2009/07/23/drunken-spicy-shameless-shrimp-recipe/>  
from the [Dinosaur Bar B Que](#) cookbook

(24 oz.) 2 bottles or cans of domestic beer  
1/2 cup cider vinegar  
2 cups water  
2 tbsps Old Bay seasoning (see copycat recipe below)  
2 lbs. (1 kg) large shrimp, shell on  
2 tbsps garlic, minced  
2 tbsps Creole Seasoning (see recipe below)  
ice

### **brazen sauce**

2 cups [Mutha Sauce](#)  
1 cup prepared horseradish  
2 tbsps Worcestershire sauce  
1/4 lime, juice of  
1/4 lemon, juice of  
2 tsps Tabasco sauce

### **old bay seasoning copycat recipe**

from [bluecrab.info](#)

1 tbsp celery salt  
1/4 tsp paprika  
1/8 tsp black pepper  
1/8 tsp ground cayenne  
pinch ground mustard  
pinch ground mace  
pinch ground cinnamon  
pinch ground cardamom  
pinch ground allspice  
pinch ground clove  
pinch ground ginger

Mix all ingredients together.

### **creole seasoning**

1/2 cup paprika  
1/2 cup granulated garlic  
1/4 cup granulated onion  
3 tbsps black pepper  
2 tsps white pepper  
2 tsps cayenne pepper  
1/4 cup dried oregano

1/4 cup dried thyme  
2 tsps ground cumin  
2 tsps sugar

Mix all ingredients well. Store in well-sealed glass or plastic container. Makes 2 1/2 cups.

**The shrimp:** Combine beer, vinegar, water, and Old Bay seasoning in a high sided pot and bring to boil over high heat. Once at rapid boil, pour the shrimp into the pot and cover with lid. Cook for 2 minutes or until shrimp is just done. Drain the shrimp in a colander and cover with enough ice to stop the cooking. Toss the shrimp in a bowl with the garlic and creole seasoning. Serve warm or chilled.

**Brazen sauce:** Mix all of the ingredients together in a bowl and serve with shrimp.