



*These make the perfect shrimp cocktail!*

## *Sweet Pink Shrimp*

### **Cooking Instructions For These Incredible PINK Shrimp:**

Congratulations – you have purchased the World’s Finest Wild Shrimp!! These WILD Shrimp are very delicate, **be careful not to overcook**. Bring one gallon of water to a boil in a large pot and add ½ cup of white sugar. Take your FROZEN shrimp (you do not need to thaw these delicious shrimp prior to cooking) and place in the boiling sugar water, then turn the heat to low and let the shrimp simmer for 6 minutes. **IMPORTANT – do not boil these shrimp**. After 6 minutes, drain the shrimp. If you like your shrimp hot, enjoy them now, dipping them in melted garlic butter is just sensational - OR - place them in an ice bath (water and ice) for 15 minutes to stop the shrimp from cooking. After 15 minutes drain them and enjoy them plain or with cocktail sauce.



**For additional recipe options please visit our website at:  
[www.GREAT-ALASKA-SEAFOOD.com](http://www.GREAT-ALASKA-SEAFOOD.com)**

**[www.Great-Alaska-Seafood.com](http://www.Great-Alaska-Seafood.com) • Toll Free 866-262-8846**