

CopyCat Bubba Gump Shrimp Co. Forrest's Shrimper's Net-Catch

Ingredients

2 pounds medium shrimp, de-veined
2 red potatoes, cooked and quartered
12 celery stalks, cut into 6-inch strips
4 lemon wedges
4 ounces melted butter
4 frozen corn cobbettes
2 tablespoons Cajun seasoning
1 tablespoon minced garlic
1 dash liquid smoke (optional)

Poaching Liquid:

1 gallon water
1/4 cup Hot Sauce
4 bay leaves
1 tablespoon Bubba Gump Brand Seafood Boil spice (or other seafood boil seasoning like Old Bay)
1/4 cup beer

Directions

Combine all Poaching Liquid ingredients and then bring to a boil, then reduce to a medium simmer.

Add shrimp, vegetables, corn, potatoes, and lemon wedges and cook until shrimp is completely done. Remove from poaching liquid, strain and place in stainless steel bowl.

Add butter, Cajun spice, garlic and Liquid Smoke and toss together. Serve on large platter with extra lemon wedges.