

## Shrimp Cocktail

From America's Test Kitchen, Season 18, Episode  
"The Ultimate Holiday Dinner Party"

Yield: 8 Servings  
Time: 45 minutes

### **Ingredients**

3 tablespoons table salt, divided  
2 tablespoons sugar  
2 pounds shell-on jumbo shrimp (16 to 20 per pound), peeled and deveined, tails left on  
8 cups ice

### **Key Equipment**

Dutch Oven  
Spider Skimmer  
Instant Read Thermometers

### **Before You Begin\***

The cook time is based on jumbo shrimp, which is our choice for this recipe. If using extra-large shrimp (21-25 per pound), heat the water to 155 degrees. If using extra-jumbo shrimp (13-15 per pound), heat the water to 163 degrees. This recipe also works as written if you'd like to make half a batch. To double this recipe, instead of cooking 4 pounds in one pot, make two separate batches. We like to serve this shrimp with any or all of the following sauces: Creamy Chermoula Sauce, Chipotle-Lime Cocktail Sauce, Creole Remoulade and Cocktail Sauce. The shrimp and sauces can be refrigerated for up to 24 hours.

### **Instructions**

1. Dissolve 2 tablespoons salt and sugar in 1-quart cold water in large container. Submerge shrimp in brine, cover, and brine for 15 minutes. Meanwhile, combine ice and 1 quart water in large bowl and set aside.
2. Whisk 1-quart cold water and remaining 1 tablespoon salt in large Dutch oven until salt is dissolved. Add shrimp and their brining liquid and set over medium heat. Cook, stirring frequently, until water registers 160 degrees and shrimp are firm and have turned pink, about 12 minutes.
3. Using spider skimmer or slotted spoon, immediately transfer shrimp to prepared ice bath and let shrimp cool completely, about 10 minutes. Drain shrimp and transfer to bowl. Cover and refrigerate until ready to use.

\*I viewed the episode online and transcribed the recipe for the Chipotle-Lime and Creole Remoulade. While the hyperlink to this recipe webpage is not "locked," access to the remaining two sauces are "locked." You would need join ATK, \$50 per year, or obtain a free 14-day trial for access.