



# COOKING DEMOS

## WITH CHEF MARK RIGANO

Tuesday, May 19 @ 11 AM

### Perfect Shrimp Cocktail Made Easy

#### Ingredients:

(16-20 size-frozen) Peeled and Deveined Shrimp	12 each
Kosher Salt	To Taste
Old Bay Seasoning	2 Tablespoons

#### Method:

1. In a medium sized sauce pot, fill 3/4 with water. Bring to a boil.
2. Season water with kosher salt, don't be shy with the salt, add enough so it tastes like ocean water. Add 2 Tablespoons of Old Bay Seasoning.
3. Add FROZEN shrimp to boiling seasoned water, turn burner to medium heat. Frozen shrimp will drop the temperature of the poaching liquid to the perfect temperature for poaching. Do not boil at this point, temperature should be between 170-180 degrees. Poach for a few minutes until just cooked. Remove shrimp from cooking water, chill in ice water immediately. Remove from water bath when cool, reserve for use.

