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# Shrimp with Mustard-Lime Dipping Sauce

121 Ratings

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## Ingredients

### shrimp

- ☐ 1½ pound shell-on large shrimp
- ☐ Kosher salt
- ☐ ¼ cup plus 1 Tbsp. Old Bay seasoning
- ☐ 3 lemons, halved
- ☐ 2 tablespoons olive oil
- ☐ 2 tablespoons chopped fresh flat-leaf parsley

### mustard-lime dipping sauce

- ☐ ½ cup mayonnaise
- ☐ 2 tablespoons spicy brown mustard
- ☐ 1 teaspoon fresh lime juice
- ☐ 1 teaspoon honey
- ☐ 1 teaspoon light brown sugar
- ☐ ½ teaspoon English mustard powder
- ☐ ½ teaspoon Worcestershire sauce
- ☐ Hot sauce
- ☐ Kosher salt
- ☐ Lime wedges (for serving)

## Recipe Preparation

### shrimp

- Using kitchen shears and working one at a time, cut along the length of the backs of shrimp, cutting through shells and just deep enough into flesh to expose veins; remove veins.
- Bring a large saucepan of salted water to a boil and add ¼ cup Old Bay seasoning. Squeeze lemon juice into water and add lemon halves to saucepan; return water to a boil. Add shrimp, reduce heat, and simmer until cooked through, about 3 minutes. Transfer to a bowl of ice water and let cool. Drain and pat dry.
- Just before serving, whisk oil and remaining 1 Tbsp. Old Bay in a medium bowl. Add

shrimp and parsley and toss to coat.

- **DO AHEAD:** Shrimp can be cooked 1 day ahead. Cover and chill.

#### **mustard-lime dipping sauce**

- Whisk mayonnaise, brown mustard, lime juice, honey, brown sugar, mustard powder, and Worcestershire sauce in a medium bowl; season with hot sauce and salt. Serve shrimp with dipping sauce and lime wedges.

#### **Nutritional Content**

Calories (kcal) 510 Fat (g) 33 Saturated Fat (g) 4.5 Cholesterol (mg) 305 Carbohydrates (g) 12 Dietary Fiber (g) 2 Total Sugars (g) 4 Protein (g) 35 Sodium (mg) 1220

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