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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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