

"I Wanna Iguana" Boiled Shrimp

5 lbs. fresh shrimp headed (or scale recipe accordingly)

1/4 cup salt

8 oz. Old Bay or Old Florida Seasoning

4 oz. Iguana Red Cayenne Pepper Sauce (or Iguana XXX Habanero Pepper Sauce if you like it hot)

2 1/2 oz. lemon juice

1 large or 2 med. onions cut into wedges

1 oz. course black pepper

1 tbsp. olive oil (as virgin as you can find)

Fill pot 1/2 full of water (1/2 gal. water in 1 gal. pot). Add all seasonings and bring water to a raging boil. Add shrimp and cook 2 to 2 1/2 minutes or until shrimp float to top (whichever comes first, but definitely don't overcook shrimp). Drain and serve on a bed of crushed ice topped with lettuce leaves, lots of cold beer and good company.