

Mama Blue's Steamed Shrimp

Gary Swieso

- 2lb shell on shrimp (25-40 count)
 - Leafy tops from one bunch of celery
 - Onion tops from one bunch of green onions- chopped
 - 1 bottle beer.
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- Heat cast iron Dutch oven until very hot, add onion and celery leaves allow to sizzle until hissing hard.
 - Add one-quarter bottle of beer and allow to cook for 1 minute.
 - Add shrimp to pot and another quarter of the bottle of beer (you can drink the rest)
 - Cook shrimp until pink, about 4 minutes stirring half way through. Remove shrimp with slotted spoon to serving platter. Serve with lemon wedges and melted butter for dipping.