

SKILLET SHRIMP RECIPE

Posted on March 27, 2024 by admin

Follow our easy, step-by-step, fully photo illustrated instructions to learn how to make our delicious Skillet Shrimp Recipe. Printable recipe included.



Old Bay Seasoning and a little butter, give great flavor to these shrimp. Quickly prepared in a cast iron skillet. Perfect as appetizers, or as a main course for supper.

Some big football game rolls around about this time each year. Folks get excited about having a big game watching party, but I've never been one to get all involved in that. Sports have just never really been much of a thing for me. Don't judge me – okay?

But, I do get excited about a good appetizer, desserts, and all other types of food. Guilty as charged.

Whether you're having a big party, family get together, or just a night at home with your someone special, here's a super easy appetizer any seafood lover will enjoy. It's also just a great main dish course as well, so serve it any time you like.

I managed the kitchen for my brothers seafood house restaurant, and I've literally cooked TONS of shrimp in my day. Most of it was fried, some boiled, some broiled. I might like shrimp about any old way it can be prepared.

Tossing some in a cast iron skillet here at home is about as easy as it gets though. They cook up quick, and who doesn't like something you can have on the table in just a few minutes?

As I said, you can serve them as the main course, or as an appetizer. You'll love them either way. Just add your favorite cocktail sauce or maybe a Cajun style dip if you like something a bit spicy.

Ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

Skillet Shrimp Appetizers Recipe – You'll need these ingredients.

I'm using one pound of shrimp. You'll need to adjust that depending on how many servings you need to prepare. These are jumbo, head off shrimp, unpeeled, but you can use about any size that you prefer.

I'm leaving the shells on, but you can remove them if desired. They might even absorb a bit more flavor without the shells, but it's just a matter of preference. You decide which way you like them best. Some folks like to peel them as they go, others think it's too much trouble. Smile.

I like to give them a quick rinse under some cold running water first. Place them in a colander, rinse them, then let them drain a bit before moving to the next step.

Place the drained shrimp in a large mixing bowl and drizzle them with a bit of Olive Oil.

Sprinkle one teaspoon of Old Bay Seasoning over the shrimp.

You can use more if you like of course. Some folks like them a bit more spicy. Smile.

Toss the shrimp around in the olive oil and seasoning to fully coat them.

Place 2 Tablespoons of Butter in your heated cast iron skillet. This should be over Medium heat.

As the butter melts, add the shrimp.

Cook the shrimp for one to two minutes per side, turning as needed, until they are pink in color throughout. They cook quick, so keep a close eye on them at this time.

ou'll probably have to cook these in batches, depending on how many you're cooking.

For larger amounts, place the cooked shrimp in a glass or metal bowl that you can loosely cover until you get them all cooked. How easy was that?

Enjoy!

You can serve these up with some cocktail sauce, maybe some type of Cajun style dip, whatever suits your fancy. Just be sure to have some napkins on hand if you leave the shell on them. Smile.