



Quick Peel and Eat Shrimp

1 lb. shrimp deveined & simple peel
¼ red wine vinegar
1 T. Old Bay Seasoning

2 T. catsup
1 t. horseradish sauce
[Easy Guacamole](#)

Fill large pot about half full of water, bring to full boil. Add red vinegar and Old Bay seasoning and the rinsed and drained shrimp. Bring to full boil again. Boil 4 minutes and drain into large colander under cold running water to prevent over cooling.

Mix the catsup and horseradish together. In a small bowl, place 2-3 T. [Easy Guacamole](#) and top with 1-2 t. catsup horseradish mixture.

Serve with a large side salad filled with plenty of vegetables with a [vinegar and oil dressing](#). Or peel shrimp and place on the salad, top with 2 T. [Easy Guacamole](#) and vinegar and oil dressing.

Serves 2-3