



No Penalty Party Shrimp

(Serves about 10)

From [Tailgating Done Right Cookbook: 150 Recipes for a Winning Game Day](#)

(Fox Chapel Publishing 2019)

Ingredients:

1 (.7 oz.) pkg. dry Italian dressing mix
¼ C. vegetable oil
½ tsp. paprika
½ tsp. garlic powder
¼ tsp. cayenne pepper
Pinch of salt
1 ½ lbs. large shrimp, peeled & deveined (thawed if frozen)
Cocktail sauce and/or creamy Italian dressing for dipping

Method:

Whisk together the dressing mix, oil, paprika, garlic powder, cayenne and salt until well combined; pour into a big zippered plastic bag and add the shrimp, tossing to coat. Refrigerate a couple of hours.

After the shrimp has chilled, preheat your broiler and arrange the shrimp in a single layer on a rimmed baking sheet. (Discard the marinade.) Broil 4" from the heat 5 to 7 minutes, until pink and opaque, flipping once.

Serve hot or at room temperature with cocktail sauce and/or dressing.