



Dirty Bag Shrimp

1 pound (12-16) shrimp, shell on
2 lunchbag size paper bags

1 tablespoon celery salt
1 tablespoon paprika
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon salt
1 teaspoon black pepper
1 teaspoon cayenne pepper
1 teaspoon thyme

roll of paper towels

Steam or boil and drain the shrimp well.

Mix spices in bowl and pour half into each bag

Place a dozen each shrimp in two paper bags with the spices and shake them like it's Shake 'n' Bake!

Tear open the bags and get your hands dirty! That's what the towels are for.

Have plenty of lemon wedges handy and serve with a sweet and smoky bbq sauce for dipping.

Serves 4-6

