**Spicy Boiled Shrimp**

**Handful of fresh Cilantro**

**Fresh Rosemary if available or dried**

**1 Sliced Jalapeno**

**Pepper**

**3 cloves of garlic sliced**

**Scallion sliced including the green parts**

**1 lb of large shrimp with shell, with head okay.**

**½ Lime**

**½ C of Sake**

**Fill your vessel with water, add the herbs, peppers, garlic, scallions, pepper and sake.**

**Bring the broth to a brisk boil.**

**Cook until pink 4 to 6 minutes.**

**Quickly drain all the ingredients and immerse the shrimp in an iced water bath.**

**Put in dish and serve.**

**I like to garnish with fresh cilantro and limes.**

**Nice dipping sauces to have handy:**

**A melted butter and garlic.**

**Tomato based seafood cocktail sauce Soy with fresh ginger and scallion.**