

There is shrimp, and then there is South Carolina Shrimp. It is fantastic. Combined with one of my husband Gary's most appreciated things, ice-cold beer, and you have one of my favorite recipes he makes.

It turns a Lowcountry late afternoon into a festive event, and you can get more simple recipes at our website [BusinessSouthernStyle.com](http://BusinessSouthernStyle.com).

Enjoy. One to ¼ lb. peeled or shell on shrimp. Old Bay Seasoning Three cans of beer One can of water Two wedges of lemon Pour Beer and water into a large pan. Place the perforated steaming tray on top of the pan. Add shrimp to the tray and sprinkle lightly Old Bay onto the shrimp. Lightly squeeze lemon onto shrimp. Boil beer and water, producing steam for approximately 7-10 minutes or when the shrimp turns white with pops of pink or red.