



TRUE NORTH



APPLE SMOKED SHRIMP RECIPE

TRUE NORTH SUGAR BRINE INGREDIENTS

- 1/2 cup coarse salt
- 1 quart water
- 1/2 cup white sugar

OTHER INGREDIENTS

- Fresh (Unfrozen, Uncooked) Shrimp
- True North Wood Bits

INSTRUCTIONS

1. Precook in boiling water for 5 minutes, cool then peel and clean.
2. Place shrimp in Sugar Brine for 1 - 2 hours, remove and allow to air dry 45 minutes.
3. Spray smoker racks with "Pam" or similar non-stick product, place shrimp in preheated smoker using 1 - 2 panfuls of True North Apple flavored wood bits. Total smoking time is about 2 hours.

HINTS

- Try this one on Prawns, Scallops, and Crayfish as well. Delicious!!
- A tasty variation is to boil shrimp in bouillon instead of water.

MY NOTES

