

Seafood Steam Pots

A STEP-BY-STEP GUIDE

Follow the instructions below to prepare your meal. The cooking time will vary depending on the type of burner you use, Caution: Use care once you begin cooking, as the tin and the lid will be hot! (We recommend using oven mitts)

1

Remove the condiments and shrimp from the steam pot to cook later.

2

Pour 1 cup of liquid into the pot (water, beer, or wine) & add the desired amount of seasoning, Do not remove the seafood from the culinary bags until after steaming.

3

FIRMLY place the lid on the pot and place on the largest burner. Turn the burner to HIGH. Do not remove the lid during the steaming process until Step 5.

4

After the steam begins to consistently flow from the pot for around 5 minutes, turn the burner to MEDIUM. The cooking time will vary depending on your type of burner.

- Gas Burner & Electric Coil: Cooking time will be around 20-30 minutes.
 - Electric Flat Top: Cooking time will be around 40-50 minutes.
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5

Carefully remove the lid, add the shrimp, & replace the lid to the pot for the last 5 minutes of the cooking time. Remember the contents will be hot! (We recommend using oven mitts)

6

At the end of the cooking time, carefully remove the lid and use a red potato as your "thermometer." Test the potato with a fork and when the potato is done, the cooking process is over. Drain the water & enjoy! Remember the contents will be hot!