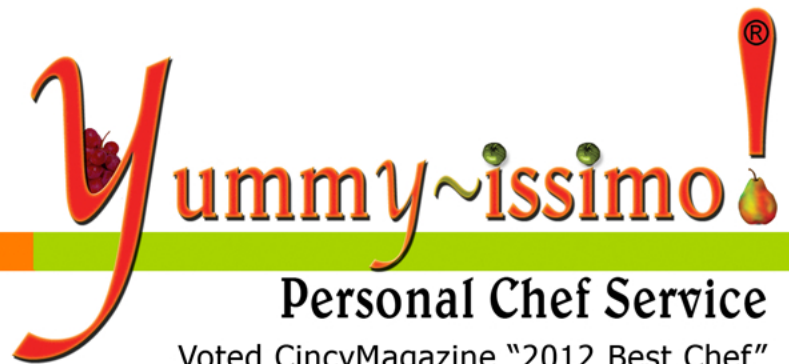


# Pickled Shrimp



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

From "The Beach House Cookbook" (Chronicle Books, 2005)

1c flavored vinegar ~  
tarragon, sherry or your  
favorite flavor

4" fresh ginger, sliced

2T coriander seed

1T fennel seed

1T black peppercorns

2 pounds jumbo shrimp ~  
14~16/pound, cooked,  
peeled, deveined

1 large red onion, thinly  
sliced

1 lemon, thinly sliced

1/4c capers, drained

4 garlic cloves, minced

1/8t cayenne pepper

4 bay leaves

3/4c olive oil

salt and pepper

In medium saucepan, combine vinegar, 1/2c water, ginger, coriander, fennel and peppercorns. Bring to boil, reduce heat and simmer 10 minutes. Set aside and let cool completely.

Put shrimp in large glass bowl with onion, lemon, capers, garlic, cayenne and bay leaves and toss together. Whisk the olive oil, salt and pepper into vinegar mixture and pour over shrimp. Cover tightly with plastic wrap and refrigerate at least 24 hours and up to 3 days

To serve, remove shrimp from vinegar mixture with slotted spoon, transfer to platter and serve cold or room temperature.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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