

Pickled Shrimp



Jumbo fresh shrimp pickled in flavored vinegar, fresh ginger, peppercorns, red onion, lemon, capers, garlic and cayenne

Serves 6

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

1c flavored vinegar ~ tarragon, sherry or your favorite flavor	2 pounds jumbo shrimp ~ 14~16/pound, cooked, peeled, deveined	4 garlic cloves, minced
4" fresh ginger, sliced		1/8t cayenne pepper
2T coriander seed	1 large red onion, thinly sliced	4 bay leaves
1T fennel seed	1 lemon, thinly sliced	3/4c olive oil
1T black peppercorns	1/4c capers, drained	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.

Prepare Ahead Tip

Marinate shrimp up to 3 days in refrigerator before serving.