

Susan's Pickled Shrimp



This recipe is courtesy of Susan Spicer's award-winning cookbook "Crescent City Cooking" and as demonstrated at the 2009 USPCA Conference in New Orleans. All I can say is "WOW"

Serves 10

Marinade:

1/4c lemon juice	1/2t kosher salt	2T flat-leaf parsley
1/2c red wine vinegar	1/2t black pepper	
2t Dijon mustard	1 large red onion, thinly sliced	
1/4c sugar	3T capers	
1 garlic clove, minced	2 bay leaves	

Shrimp:

1 lemon, quartered
1 bag Zataran's Crab Boil
2 pounds raw large shrimp, peeled, deveined

Prepare marinade: Whisk all marinade ingredients together in large bowl and set aside.

Place large pot filled with about 1 gallon of water over high heat. Squeeze lemon quarters into water, then drop lemons into pot. Add the bag of Zataran's Crab Boil and simmer 20~30 minutes. Remove spice bag from water.

Add shrimp to water, return to boil and boil until just cooked through approximately 3~4 minutes. Drain well and add shrimp to marinade. Toss well and marinate at least 15 minutes or refrigerate in marinade up to 24 hours.

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