

Quick Pickled Shrimp

Ingredients

1 1/2 pounds (25 count) fresh raw shrimp

1 cup cider vinegar
4 cloves, fresh garlic, minced
2 Tbsp lemon juice
1 Tbsp capers
2 tsp celery seed
1 tsp dried dill (do not use fresh)
1 tsp mustard seed
1 tsp whole peppercorns
1/2 tsp kosher salt

1/4 cup canola oil
1 small Vidalia or other sweet onion, thinly sliced



1 lemon*, ends removed, thinly sliced (best if you use a mandolin)

Preparation

Clean, peel and de-vein the fresh shrimp. Set aside. Bring a stockpot of salted water to a raging boil.

While waiting for the water to boil, in a large bowl, combine the cider vinegar, garlic, lemon juice, capers, celery seed, dill, mustard seed, peppercorns, and salt. Whisk until blended. Whisk in the canola oil. Toss in the onion slices and lemon slices, stirring to coat. Set aside.

When the water is at a raging boil, toss in the shrimp. Then give it one good stir to separate. Cook for just 2 minutes and 30 seconds. Strain off boiling water and give a quick cold rinse.

Add the shrimp and stir to coat. (It is okay if the shrimp are still warm.) Place plastic wrap over the shrimp (not the bowl). Press down to remove the air pockets so that all shrimp are in complete contact with the pickling liquid.

Refrigerate for a minimum of 4 hours, stirring occasionally. (up to 24 hours) Serve chilled. Dish will keep refrigerated for at least a week.

Plating suggestions: On a buffet, you can serve in a large bowl so folks can help themselves. If, for a passed hors-d'oeuvre, place a shrimp, onion and a lemon in a shot glass. For a plated first course, place a few shrimp with onion, lemon and pickling liquid in a small dish or ramekin.

*Note about the lemon: It is best to use a lemon with a thin skin. The white pith of the skin is bitter and unpleasant and is not great to eat. Using a thin-skinned lemon allows you to eat lemon slice along with the onion and the shrimp which is how this dish should be eaten.