

Pickled Shrimp



Ingredients:

3 Lemons, divided
1 cup Apple Cider vinegar
 $\frac{2}{3}$ cup Olive oil
 $\frac{1}{2}$ tsp coarsely ground Black Pepper
2 tsp Creole seasoning
 $\frac{1}{2}$ tsp dry Mustard
 $\frac{1}{2}$ tsp crushed Mustard seeds
1 Fresno or Jalapeño pepper, thinly sliced, or 1 dash crushed red Pepper flakes
4 cloves Garlic, pressed or minced, about 2 tsp
2 Bay leaves
1 small red Onion, halved lengthwise and thinly sliced
2 lbs large or extra-large shrimp, peeled & deveined*
1 tsp kosher Salt
3 tbsp chopped fresh Dill
2 tbsp chopped fresh Parsley

* HEB has shrimp in the freezer, already cleaned and cooked.

Directions:

Zest and juice 1 of the lemons.

Slice the second lemon thinly and set it aside.

In a bowl, combine zest and juice of the lemon with the vinegar, oil, 1 tsp of the kosher salt, pepper, dry mustard, crushed mustard seeds, red pepper flakes, and garlic.

Set aside.

Bring a saucepan of water with 1 tsp of kosher salt to a boil over medium-high heat.

Add the shrimp to the boiling water and cook for about 1 1/2 to 2 minutes, or just until the shrimp are pink and opaque.

Overcooked shrimp will be tough and rubbery, so watch closely.

Drain the shrimp in a colander and run cold water over them to halt the cooking process.

Add the drained and cooled shrimp to the seasoned vinegar and oil mixture along with the red onion and lemon slices.

Taste the brine and add salt, as needed.

Refrigerate the shrimp for at least 6 hours or overnight.

Just before serving, stir in the dill and parsley.

Arrange the shrimp on appetizer plates with a dip or spreads on the side.