

Louisiana Pickled Shrimp

(~ 20 servings)



Ingredients:

3 lbs peeled & deveined large gulf Shrimp, cooked
2 Lemons
1 sm Vidalia or other sweet Onion, sliced thinly
 $\frac{2}{3}$ cup Olive Oil
 $\frac{1}{3}$ cup white Wine Vinegar
1 tbsp Creole seasoning
1 tsp Salt
1 tsp minced Garlic
1 tsp Sugar
 $\frac{1}{2}$ tsp Mustard seeds
 $\frac{1}{2}$ tsp red pepper Flakes
 $\frac{1}{2}$ tsp dried Parsley
4 Bay Leaves
Splash Worcestershire sauce

Directions:

Thinly slice 1 lemon, zest and juice the other.
Thinly slice the onion & set aside.
In a large measuring cup, whisk together oil, vinegar, lemon juice and zest, Creole seasoning, salt, garlic, sugar, mustard seeds, pepper flakes and a splash of Worcestershire sauce to create the pickling marinade.
In a stainless steel soup pot, layer onion slices, lemon slices, shrimp and bay leaves.
Pour marinade over the layers.
Put lids on and seal tightly.
Stir every now and then to distribute marinade and mix ingredients.
Put in fridge overnight.
Put in serving bowl and stir again before serving.