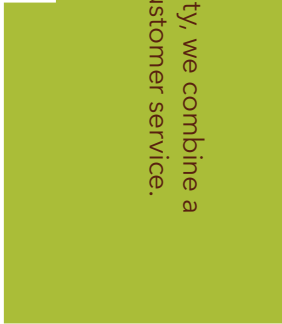


Pickled Shrimp



Southern cooking blends the simple and the complex. At Corporate Realty, we combine a complex knowledge of the market with a simple approach to excellent customer service.





Pickled Shrimp

Serves 15 to 20 as an hors d'oeuvre

Ingredients

3 pounds boiled small to medium shrimp, peeled

2 medium onions, quartered and very thinly sliced

1 teaspoon celery seeds

1 cup extra virgin olive oil

6 garlic cloves, thinly sliced

4 lemons, thinly sliced

14 bay leaves

1 teaspoon fennel seeds

1 teaspoon mustard seeds

4 dried hot chile peppers

1 teaspoon freshly ground white pepper

1 teaspoon coriander seeds

¼ cup white wine vinegar

½ cup fresh lemon juice

Method

To cook shrimp, fill a large pot with water and add 1 onion, quartered, 1 celery stalk, cut into pieces, 1 lemon, sliced, and 4 flat-leaf parsley sprigs. Bring to a boil over high heat, reduce the heat, and simmer for 15 to 20 minutes.

Add a tablespoon of salt and the shrimp. As soon as the water returns to a simmer, remove from the heat. The shrimp will have just begun to curl and have turned a bright pink. Do *not* allow the water to boil, or the shrimp will be tough. Drain—but do not rinse the shrimp, or the flavor will go right down the drain. Reserve the broth, if desired. Allow the shrimp to cool.

Combine all the ingredients in a large bowl and toss thoroughly. Pack everything into a large glass jar, cover, and refrigerate overnight to allow the flavors to come together.

Serve as an hors d'oeuvre with toothpicks and napkins.

