

Pickled Shrimp: A Tangy and Flavorful Southern Appetizer

There are several reasons why this pickled shrimp recipe stands out among other appetizers:



TIME
20 min

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INGREDIENTS

- 1 pound fresh shrimp, peeled and deveined
- 1 cup white vinegar
- 1/2 cup olive oil
- 1 tablespoon Dijon mustard
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 teaspoon black peppercorns
- 1 teaspoon red pepper flakes (adjust to taste)
- 1/2 cup chopped fresh parsley
- 1/2 cup sliced red onion
- 1 lemon, sliced

DIRECTIONS

- 1. Prepare the : Shrimp:** In a large pot, bring salted water to a boil. Add the shrimp and cook for 2-3 minutes until they turn pink and opaque. Drain and immediately transfer to an ice bath to stop the cooking process. This step ensures the shrimp remain tender.
- 2. Make the : Marinade:** In a mixing bowl, whisk together the white vinegar, olive oil, Dijon mustard, sugar, salt, black peppercorns, and red pepper flakes until well combined. This marinade is the heart of the dish, so taste and adjust the seasoning as needed.
- 3. Combine : Ingredients:** In a large glass jar or bowl, layer the cooked shrimp, chopped parsley, sliced red onion, and lemon slices. Pour the marinade over the top, ensuring everything is well coated.
- 4. Marinate:** Cover the jar or bowl tightly and refrigerate for at least 4 hours, preferably overnight. This allows the shrimp to absorb all the tangy flavors, making them even more delicious.

TIPS FOR SUCCESS

Use Quality Shrimp: Opt for wild-caught shrimp if possible.

The flavor difference is noticeable and worth the investment.

Experiment with Spices: Feel free to add other spices like dill or celery seeds for a unique twist on the classic recipe.

Serve Chilled: For the best experience, serve the pickled shrimp chilled.

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