



## Easy Pickled Shrimp

**P**ICKLED SHRIMP is an easy, delicious, and portable appetizer. The shrimp requires minimum cook time and can be enjoyed tossed with pasta, piled high on crusty bread, or as a great addition to your Bloody Mary garnishes line-up. Best of all, it is delicious plucked straight out of the jar. This classic cocktail party staple was made popular in the deep South along the coast of the Carolinas—taking advantage of their abundance of fresh shrimp from Lowcountry fishermen. This recipe dates to the 1700s. So, however you choose to serve it, you'll be bringing a bit of culinary history to your cocktail party or picnic. 🍷





## Pickled Shrimp

### INGREDIENTS:

- 1 tablespoon kosher salt
- 1 cup extra-virgin olive oil
- 1/3 cup fresh lemon juice
- 1 teaspoon mustard seeds
- 1 teaspoon celery seeds
- 2 garlic cloves, minced
- 2 pounds small to medium (45 to 50 per pound) shrimp, cooked, and peeled
- 1 medium onion, thinly sliced (about 1/2 cup)
- 20 bay leaves



### METHOD

Sterilize a wide-mouth glass quart jar and lid, set aside.

Combine the salt, oil, lemon juice, mustard, celery seeds, and the garlic; set aside.

Place about 15 shrimp in the jar, then add a layer of about 4 bay leaves. Add a layer of onion slices, then continue making similar layers until the jar is filled and all the ingredients are used. You will have to pack the jar tightly to get them to fit. You may have to push down on the ingredients a little.

When the jar is full, stir the oil mixture well and pour slowly into the jar. Use a fork or a skewer to run down the sides to release air bubbles and to make sure the jar fills. If well packed, the jar will hold all the ingredients.

Put the lid on the jar and turn it over to make sure everything is coated with oil and that the air bubbles are out. Right the jar, open it again, and push the ingredients down again so that they are covered with a film of oil.

Refrigerate for at least 24 hours before serving. When you remove shrimp from the jar, be sure to use a clean fork, never a finger. Before returning the jar to the refrigerator, make sure the remaining ingredients are covered with oil. They will last while refrigerated for two weeks.



## Pro Tip

Serve the shrimp on toast points or warm naan atop a light schmear of aioli. For an extra boost of flavor, top with chimichurri. Make it simply by crushing three cloves of garlic with a teaspoon of sea salt in a mortar and pestle. Add 2 Tbs. of olive oil to make a loose paste. Stir in 1/3 cup chopped fresh parsley and extra olive oil as needed to drizzle over the shrimp.

## Culinary Notes

You can use shrimp with tail on or off. Tails on adds a bit more flavor while tails off makes serving a bit easier. Unless you are in an area where freshly caught shrimp is available, frozen is your best option. Allow them to thaw completely before canning.



PHOTO: LINDA M. BARRETT PHOTOGRAPHY

*Sally Roeckell is a professional culinary photographer, food stylist, and content creator. Find Sally's work, recipes, and blog at [tableanddish.com](http://tableanddish.com). Follow her Instagram page @tableanddish. Sally also owns Sage and Jam Grazing which serves up beautiful custom charcuterie. Visit [sageandjamgrazing.com](http://sageandjamgrazing.com).*