



Pickled Shrimp

Recipe by Chef Linton Hopkins of Restaurant Eugene

Serves 12

3 lbs of boiled medium shrimp, boil in heavily salted water

2 medium onion, quartered and thinly sliced

1 teaspoon celery seed

1 cup extra virgin olive oil

6 garlic cloves, thinly sliced

14 bay leaves

1 teaspoon fennel seed

1 teaspoon mustard seed

4 hot dried chili peppers

1 teaspoon freshly ground black pepper

1 teaspoon coriander seeds

1/4 cup apple cider vinegar

3 tbl sugar

1/2 cup fresh lemon juice

salt to taste

Method:

1. Heat sugar until melted, add vinegar, stir to dissolve, remove from heat - cool and reserve.
2. Combine all ingredients in a bowl and toss thoroughly,
3. Place in glass bowl, cover tightly and refrigerate overnight for best flavor.