

From the book “Man Can Cook” for “The Saturday Herd”
By Robert Sturm

Spicy Cold Cooked Shrimp

Ingredients:

1 QT. Water
½ Cup Pickling Spice
½ Cup Vinegar
½ Cup Celery, chopped
½ Cup Onion, chopped
2 Garlic Cloves
1 TB. Sea Salt
1 tsp. Crushed Red Chili Flakes
2 Bay Leaves
1 Lb. U-15 Shrimp, raw, in the shell

Directions

Place water, pickling spice, vinegar, celery, onion, garlic, salt, chili and bay leaves in a pot. Bring to a boil. Simmer 30 minutes. This is called a court boullion. Bring boullion back to a boil. Drop in shrimp and turn off the heat. Let set for 4 minutes stirring occasionally, until they curl and turn pink, about 3 minutes for medium shrimp. Drain and cool to room temperature. Peel the shrimp and remove the vein along the curve of the shrimp. Rinse well. Refrigerate

