

Swedish Shrimp

Mrs Robert Broughton

St Timothy's - Hale Schools - Raleigh, NC - 1976

*2 pounds shrimp
1/4 cup mixed pickling
spices
2 cups sliced onions
1/2 cup celery tops
1 tablespoon salt
8 bay leaves
MARINADE
1 1/2 cups salad oil
3 tablespoons capers and
juice
1 1/2 teaspoons salt
3/4 cup white vinegar
2 1/2 teaspoons celery seed
few drops tabasco sauce*

Place the shrimp in a saucepan. Cover with boiling water. Add the celery, pickling spices and salt. Cover and simmer for 5 minutes. Drain.

Peel and devein the shrimp.

In a shallow dish, alternate the shrimp, onion, and bay leaves.

Make the marinade: In a bowl, mix the salad oil, capers and juice, salt, vinegar, celery seed and tabasco. Mix well. Pour over the shrimp. Cover.

Chill for at least twenty-four hours.

(Will keep refrigerated for up to one week.

Per Serving (excluding unknown items): 3989 Calories; 344g Fat (77.3% calories from fat); 187g Protein; 41g Carbohydrate; 5g Dietary Fiber; 1380mg Cholesterol; 10954mg Sodium. Exchanges: 0 Grain(Starch); 26 Lean Meat; 3 1/2 Vegetable; 65 1/2 Fat; 1/2 Other Carbohydrates.