
Shrimp in Artichoke Marinade

M Angela Askins

Party Recipes from the Charleston Junior League - 1993

2 pounds medium shrimp, cooked, peeled and deveined

2 cans (14 ounce ea) artichoke hearts

15 to 20 small mushrooms

3/4 cup olive oil

1/4 cup tarragon vinegar

2 tablespoons water

2 cloves garlic, crushed

1 teaspoon sugar

1/2 teaspoon freshly ground pepper

1 1/2 teaspoons salt

1 1/2 teaspoons dry mustard

In a large bowl or a large container with a lid that seals, combine the shrimp, artichokes and mushrooms.

In a jar with a lid, combine the olive oil, vinegar, water, garlic, sugar, pepper, salt and mustard. Tightly close the lid and shake the jar. Pour the mixture over the shrimp, artichokes and mushrooms.

Cover tightly and refrigerate overnight. Stir two or three times during the marinating process.

Drain off the marinade. Place the shrimp in a serving bowl. Pass with toothpicks.

Yield: 12 to 15 servings

Appetizers

Per Serving (excluding unknown items): 2592 Calories; 179g Fat (62.2% calories from fat); 196g Protein; 50g Carbohydrate; 13g Dietary Fiber; 1380mg Cholesterol; 4715mg Sodium. Exchanges: 0 Grain(Starch); 26 Lean Meat; 6 1/2 Vegetable; 32 1/2 Fat; 1/2 Other Carbohydrates.