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# Mother`s Cocktail Shrimp

*Helen Garvin Ingle*

*Party Recipes from the Charleston Junior League - 1993*

*A pretty presentation for this recipe is to put the shrimp in a large glass bowl set on a tray. Surroun the bowl with waxy leaves and whole lemons and limes.*

**1 1/4 cups vegetable oil**

**3/4 cup cider vinegar**

**8 bay leaves**

**2 tablespoons capers, including their juice**

**1 1/2 teaspoons celery seed**

**salt (to taste)**

**freshly ground pepper (to taste)**

**3 pounds cooked shrimp, peeled and deveined**

**2 medium onions, thinly sliced**

**2 limes, thinly sliced**

In a large bowl, combine the vegetable oil, vinegar, bay leaves, capers, celery seed, salt and pepper. Mix well.

Add the shrimp, onions and limes. Toss to coat with the marinade.

Chill for several hours or overnight.

Dtain off the marinade. Remove the bay leaves. Transfer the shrimp to a serving dish.

Pass with toothpicks.

Yield: 15 to 20 servings

## **Appetizers**

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*Per Serving (excluding unknown items): 3921 Calories; 288g Fat (66.0% calories from fat); 288g Protein; 46g Carbohydrate; 5g Dietary Fiber; 2656mg Cholesterol; 3067mg Sodium. Exchanges: 0 Grain(Starch); 39 Lean Meat; 3 1/2 Vegetable; 1 Fruit; 54 1/2 Fat; 1/2 Other Carbohydrates.*