

Joans Marinated Shrimp

Mrs Donald B Reibel

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

*3 to 6 pounds shrimp
1 clove garlic
3 pints cider vinegar
3 onions, sliced
3 bottles French dressing
3 lemons, sliced*

In a saucepan, cook the shrimp in boiling water with a clove of garlic just until pink.

Alternate layers of shrimp, onion and lemon in a large bowl.

Pour the vinegar and French dressing over the layers.

Marinate overnight in the refrigerator.

Stir before serving. Serve on toothpicks.

Per Serving (excluding unknown items): 385 Calories; 1g Fat (2.1% calories from fat); 10g Protein; 133g Carbohydrate; 8g Dietary Fiber; 27mg Cholesterol; 57mg Sodium. Exchanges: 1/2 Lean Meat; 5 Vegetable; 1 Fruit; 6 Other Carbohydrates.