

# BON APPETIT HON

*bowlmerese for enjoy your meal*

## **Pickled Shrimp**

### [Homesick Texan](#)

- 1 1/2 pounds uncooked shrimp, peeled and deveined
- 4 limes juiced (approximately 1/2 cup)
- 1/2 cup pineapple juice
- 1/4 cup white wine vinegar
- 1/4 cup chopped cilantro
- 1 to 2 serrano chiles, sliced
- 1/2 medium red onion, cut into slivers
- 1 clove garlic, crushed
- 1/2 teaspoon cumin seeds
- 1/2 teaspoon cayenne
- 1 bay leaf
- 2 tablespoons salt, plus more to taste

In a large pot of water, add cayenne, bay leaf, and 2 tablespoons salt. Bring to a boil and then add the shrimp. Cook for one minute, drain, and run cold water over the shrimp.

Add shrimp and the rest of the ingredients to a one gallon plastic storage bag. Add 1 cup of water (or as much as needed to cover the shrimp), sprinkle in a bit of salt, and refrigerate overnight.

Remove shrimp from brine and serve cold as an appetizer or main dish.

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*pickled shrimp* was posted by wendi on 22 september 2009 at bonappetithon.com