

# Southern-Style Pickled Shrimp

## Ingredients

1 Vidalia or sweet onion, thinly sliced	3/4 tsp celery seeds
1 lemon, thinly sliced	1/2 tsp sugar
3/4 cup cider vinegar	1/2 tsp salt
1/2 cup canola oil	Splash of Tabasco, to taste
1/4 cup capers with juices	1 1/2 lbs peeled & cooked shrimp

## Directions

In a large bowl, combine the onions, lemon, cider vinegar, canola oil, capers, celery seeds, sugar, salt & Tabasco. Add the shrimp & toss to combine. Cover & refrigerate for a minimum of 24 hours, stirring occasionally. Serve chilled.

Yields: 6-8 servings

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