

Southern Pickled Shrimp

Yield: 5 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-pickled-shrimp-recipe>

Ingredients:

- 1 1/4 pounds extra large shrimp large to, 21/25 or 26/30, peeled and deveined with tails on, reserve shells
- 2 tablespoons crab boil liquid
- 1 lemon quartered
- 4 cups water
- 1 tablespoon mustard seed toasted
- 1/3 cup unfiltered apple cider vinegar
- 1/2 cup extra virgin olive oil
- 3 tablespoons water
- 2 cloves garlic peeled and chopped or pressed
- 1 teaspoon lemon zest
- 1/2 tablespoon country dijon mustard
- 1 teaspoon Worcestershire sauce
- 3 dashes Tabasco Sauce
- 1/4 teaspoon celery seed
- 1/4 teaspoon red pepper flakes
- kosher salt
- freshly ground black pepper
- liquid stevia concentrate, to taste, optional
- 1/2 cup purple onion slivered
- 1/4 cup capers drained
- 1/4 cup Italian parsley chopped
- 1/2 lemon sliced thinly
- 3 tablespoons yellow mustard seeds
- 2 tablespoons allspice berries
- 2 tablespoons coriander
- 2 tablespoons dill seeds
- 1 tablespoon red pepper
- 1 tablespoon black peppercorns
- 1 teaspoon whole cloves
- 6 bay leaves

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 170 milligrams
4. Fat: 26 grams
5. Fiber: 4 grams
6. Protein: 26 grams
7. SaturatedFat: 3 grams
8. Sodium: 580 milligrams
9. Sugar: 1 grams

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