

SPICED SHRIMP

from Margaret Guy

[resident of Stevens Park Village]

This shrimp recipe is an easy and quick crowd pleaser, Guy says. "People tend to stand around the shrimp, and it will disappear in record time," she says.

INGREDIENTS:

🍴 2½ lbs cooked shrimp

🍴 1 c sliced onions

🍴 bay leaves

- In a bowl, place alternate layers of shrimp, onions and a bay leaf or two.

- Over that, pour the following:

🍴 1¼ c vegetable oil

🍴 ¾ c vinegar

🍴 1 tsp salt

🍴 2½ tsp celery seed

🍴 2½ tsp capers

🍴 dash of Tabasco

- Let marinate a few days in refrigerator, stirring a couple times a day.

- Serve with toothpicks presented on a grapefruit as an appetizer. 🍴