



Marinated Shrimp The 2.5# batch of this recipe can easily be eaten by one or two people over the course of several days.

	2.5# (serves 20)	5# (serves 40)	10# (serves 80)
	(a serving is a few pieces of shrimp each)		
PDQ Shrimp (see notes)	2.5 lbs	5 lbs	10 lbs
Thinly Sliced White Onion	6 oz	8 oz	12 oz
Salad Oil	1.25 cup	1.75 cup	3.5 cups
White Vinegar	0.75 cup	1 cup	2 cups
Capers, with juice	4 TBSP	5.25 TBSP	10.5 TBSP
Celery Seed	2.5 TBSP	3 TBSP	6 TBSP
Tabasco Sauce	0.5 tsp	1 tsp	2 tsp
Bay Leaf	2 ea	4 ea	8 ea

1. Thaw the Shrimp in the refrigerator overnight, or under cold running water in a sieve.
Rinse off the water coating that comes on the shrimp.
2. Layer the Shrimp in the marinating container with the Sliced White Onion.
3. Add the rest of the ingredients, and stir the marinade into the Shrimp.
4. Cover, sealing tightly if you can. Either stir or shake a few times as it marinates. It's important that the liquid cover the shrimp, and stir it to keep the ingredients from setting.
You might need to add more ingredients to cover the shrimp, depending on the shape of your container.
5. Marinate for 24 hours. Although, we have eaten it as early as later the same day, it's much better as it marinates.
6. Lift the shrimp out of the marinade to serve it. Scatter some of the onions and capers on top for the "yummy" effect. This needs no cocktail sauce.

Shrimp Notes : PDQ shrimp is **P**eel**e**d, **D**eveined and **Q**uick Frozen. I like pre-cooked and tail-off. Tail on works fine and seems fancier, so you could use that for a super-elegant affair. Tail-off is easier for the guest to eat, but remember to provide small forks. I like to precooked, to avoid overcooking it and making it tough. If you have fresh or raw shrimp, you will need to prepare and cook it. You can cook the shrimp in Old Bay Seasoning and Celery Tops. Google how to peel and devein if you find that necessary. If I find myself with some fresh shrimp, I probably would serve it for dinner and not make an appetizer of it.

Shrimp comes in x number of shrimp per pound; so 18/22 means 18-22 shrimp per pound. The smaller the number, the larger the shrimp. Get shrimp large enough to be an appetizer. It will be a little smaller after the ice coating is washed off. You can experiment with size.