

Valerie's Marinated Shrimp

Source: "River Road Recipes II" by way of Valerie Ohlsson

Ingredients

- 2 lbs. Shrimp, Boiled, Peeled And Cleaned
- 1 Lemon, Thinly Sliced
- 1 Onion, Thinly Sliced
- ½ cup Sliced Pitted Olives
- 2 Chopped Pimiento
- ½ cup Fresh Lemon Juice
- ¼ cup Oil
- 1 Wine Vinegar
- 1 each Garlic
- ½ Bay Leaf
- 1 Dry Mustard
- ¼ teaspoon Cayenne
- 1 teaspoon Salt
- Freshly Ground Black Pepper, To Taste

Method

Boil shrimp. Drain, peel and clean. Add lemon and onion slices, olives and pimiento. Toss.

In second bowl, combine remaining ingredients and pour over shrimp. Refrigerate overnight, stirring occasionally. Serve in marinade and have toothpicks for spearing the shrimp.