

# Marinated Shrimp Salad

Tree House for Grown-Ups | April 2008



PREP: 35 MINUTES CHILL: 1 HOUR COOK: 3 MINUTES

- 2 LB. PEELED AND DEVEINED EXTRA-LARGE SHRIMP (21-25 PER LB.)
- 1 CUP FRESHLY SQUEEZED LEMON JUICE
- 1 TBSP. WHOLE-GRAIN MUSTARD
- 1/2 CUP OLIVE OIL
- 1 TBSP. SUGAR
- 2 TSP. KOSHER SALT
- 3/4 CUP MIXED PITTED OLIVES
- 7 SMALL WHOLE GARLIC CLOVES, PEELED
- 5 SMALL DRIED RED CHILI PEPPERS
- 5 BAY LEAVES
- 1 LEMON, THINLY SLICED
- 1 SMALL ONION, THINLY SLICED
- 2 TSP. CAPERS, DRAINED, OR WHOLE BLACK PEPPERCORNS

In a 5- to 6-quart Dutch oven bring 8 cups salted water to boiling. Add shrimp. Simmer, uncovered, 3 minutes or until shrimp turn opaque, stirring occasionally. Drain in a colander.

Meanwhile, in a large bowl whisk lemon juice into mustard. Whisk in oil, sugar, and salt. Add shrimp, olives, garlic, chili peppers, bay leaves, sliced lemon, onion, and capers or peppercorns; stir to combine. Cover and chill for 1 to 2 hours before serving. (Do not chill longer, as lemon may toughen shrimp.) Makes 16 to 20 appetizer servings.

Per serving: 141 cal., 8 g total fat (1 g sat. fat), 86 mg chol., 414 mg sodium, 5 g carbo., 1 g dietary fiber, 12 g protein.