

Pickled Shrimp

Ingredients

Instructions

Add the Old Bay Seasoning to a large pot of water, cover and bring to a boil. Add the shrimp and cook, stirring, until they just start to curl, about 1 minute. Drain and spread on a large rimmed baking sheet. Cool to room temperature.

In a large non-reactive container with a lid, combine vinegar, mustard, tomato sauce, oil, hot sauce, Worcestershire sauce, salt and peppercorns. Stir to combine. Then add the capers, bell pepper, onion, and the reserved shrimp. Let marinate at least 2 days, then serve with slices of good rustic bread.