

## **Lemony Marinated Shrimp**

- 2 1/2 lbs (16-20 count) shrimp with shell
- 1 T each sea salt, dry mustard, seasoned rice vinegar
- 1/4 c organic sunflower oil or any neutral oil
- 1/2 c fresh lemon juice (3-4 lemons)
- 1 clove garlic, crushed
- 5 drops Tabasco or hot pepper sauce

Bring a large pot of water to a boil. Add shrimp, reduce heat slightly and cook for 2-3 minutes, stirring every 30 seconds or so, until shrimp are opaque and slightly firm. Don't overcook shrimp as they can get rubbery. Drain, transfer to a bowl to cool. Then peel, devein if necessary, and place shrimp in a large, flat container.

In a medium-sized bowl, combine the salt and mustard, then use a whisk to blend in the oil, then the rest of the ingredients. Pour marinade over shrimp.

Cover and refrigerate for 4-6 hours. Stir every hour, so the shrimp marinate evenly.

Before serving, drain the shrimp from the marinade and serve on a platter.

Makes about 45 shrimp. Serves 8-12.

**Jittery Cook**