



RECIPES

Marinated Shrimp

5 lbs. cooked peeled Shrimp
4 cups thin sliced onions
10 bay leaves
2-1/2 cups salad oil
1 TBSP. Tony Chachere's
Creole Seasoning
1-1/2 cup white vinegar
3 tsp. salt
5 tsp. celery seed
5 TBSP. capers and juice
1 TBSP. Tabasco Sauce

Mix shrimp and onions in large bowl. Add bay leaves. Combine in separate dish salad oil, vinegar, salt, celery seed, capers and juice, creole seasoning and Tabasco. Mix well and pour over shrimp. Cover and store for 24 hours in refrigerator. When ready to serve, place toothpicks on tray so guests may spear shrimp and eat. Serve with a good crusty bread as well. Serves 10-20.