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Pickled Shrimp Appetizer

By **peskyleo**

Added June 07, 2009 | Recipe #376046

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Total Time: 8 hrs 15 mins

Prep Time: 8 hrs

Cook Time: 15 mins

peskyleo's Note:

*I cannot wait to try this out in the summer!
The prep time says 8 hours - 2 days. I'm not
sure to go long or ...*

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Nutritional Facts for Pickled Shrimp Appetizer

Serving Size: 1 (129 g)

Servings Per Recipe: 8

Amount Per Serving	% Daily Value
Calories 122.0	
Calories from Fat 29	24%
Total Fat 3.3 g	5%
Saturated Fat 0.5 g	2%
Cholesterol 129.3 mg	43%
Sodium 345.9 mg	14%
Total Carbohydrate 3.8 g	1%
Dietary Fiber 0.4 g	1%
Sugars 2.4 g	9%
Protein 17.5 g	35%

[Detailed Nutrition Values](#)
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Ingredients:

Servings: 8

Units: US | [Metric](#)1 tablespoon [olive oil](#)1 1/2 lbs [jumbo shrimp](#), peeled and de-veined3/4 cup [red bell pepper](#), vertically sliced2/3 cup [cider vinegar](#)

1/2 cup jalapeno, vertically sliced

1 tablespoon [sugar](#)1 teaspoon [ground cumin](#)3/4 teaspoon [salt](#)1/4 teaspoon [red pepper flakes](#)2 [bay leaves](#)2 tablespoons [fresh cilantro](#), chopped

Directions:

- 1 Heat 1 1/2 tsp oil in a large nonstick skillet over medium high heat. Add half of the shrimp; saute 3 minutes or until done. Place shrimp in a large bowl.
- 2 Repeat procedure with remaining oil and shrimp.
- 3 Combine bell pepper, cider vinegar, jalapenos, sugar, ground cumin, salt, red pepper flakes and bay leaves into a medium saucepan over medium-high heat and bring to a boil.
- 4 Cover and reduce heat and simmer 8 minutes until tender.
- 5 Pour pepper mixture over shrimp, add cilantro and stir to combine.
- 6 Cover and chill 8hours - 2 days before serving.
- 7 Remove bay leaves. Serve.

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