Pickled Shrimp

3 cups water

2 cups white wine vinegar

1 cup sugar

4 cloves garlic, finely chopped

2 jalapenos, thinly sliced

2 bay leaves

1 tablespoon crushed red pepper

2 teaspoons kosher salt

1 teaspoon black peppercorns

1 teaspoon allspice berries

2 pounds large shrimp (16 to 20 per pound), shelled and deveined, tails left on

In a large saucepan, combine the water, vinegar, sugar, garlic, jalapenos, bay leaves, crushed red pepper, salt, peppercorns and allspice berries and bring to a boil to dissolve the sugar.  Add the shrimp and cook, stirring for 1 minute.  Transfer the shrimp and liquid to a large bowl and let cool to room temperature.  Cover and refrigerate for 8 to 10 hours.

Sue, I was told that this should not be made more than 1 day ahead.  And, you’ve experienced the attempt at using frozen shrimp – it’s trickier but can be done.

Enjoy – and have a wonderful Mother’s Day!

Pam