

## Spicy Pickled Shrimp

### Ingredients:

1 lb raw shrimp (peeled and deveined)

1 cup white vinegar

1 cup water

2 cloves Garlic (minced)

1 Tablespoon Salt

1 Tablespoon Red Pepper Flakes (if you are not a fan of heat, use less or omit)

1 Tablespoon black peppercorn

½ teaspoon mustard Seeds

½ teaspoon Coriander seeds

1 small Onion (sliced thin)

1 Bay leaf (optional – I personally did not add it)

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Add water to pot and bring to a boil

Reduce Heat to low

Add Garlic, Salt, Red Pepper flakes, Black pepper corn, Mustard Seeds, Coriander seeds and optional Bay leaf

Simmer for 5 minutes

ADD Shrimp and continue to simmer until shrimp is pink (2 to 3 minutes)

Remove from heat and let cool for 10 minutes

ADD Sliced Onion into a Jar, then pour shrimp mixture over.

Seal Jar and refrigerate for at least 24 hours before serving (longer is fine)

Enjoy!