



Pickled Shrimp

makes about 6 cups

- 2 tablespoons Old Bay seasoning
- 1 pound medium shrimp (26-30 count), peeled and deveined
- 1/2 teaspoon celery seeds
- 1/4 teaspoon allspice berries
- 1 cup extra-virgin olive oil
- 1/3 cup fresh lemon juice
- 1/4 cup packed flat-leaf parsley leaves, finely chopped
- 1 tablespoon kosher salt
- 1/2 teaspoon crushed red chile flakes
- 2 cloves garlic, finely chopped
- 12 dried bay leaves
- 1/2 medium yellow onion, thinly sliced lengthwise

Bring Old Bay and 8 cups water to a boil in a 4-qt. saucepan; add shrimp, reduce heat to low, and cook until shrimp are pink, about 2 minutes. Drain and transfer to bowl of ice water to chill; drain again.

Finely grind celery seeds and allspice in a spice grinder; transfer to a bowl and stir in oil, juice, parsley, salt, chile flakes, garlic and bay leaves. In a 1-qt. glass jar, layer shrimp and onions; pour over oil mixture. Cover with lid; chill overnight before serving.