

Ginger Pickled Shrimp & Quick Pickled Red Onions



INGREDIENTS

For the Gingered Pickled Shrimp:

- 1 cup champagne vinegar
- 1/2 cup water
- 4 slices ginger, nickel sized
- 1/4 cup coriander seed
- 1 tablespoon mustard seed
- 1 tablespoon fennel seed
- 1 teaspoon whole allspice
- 2 pounds medium shrimp
- 1 medium Yellow onion, thinly sliced
- 2 medium lemons, thinly sliced
- 3/4 cup small capers, drained
- 6 cloves garlic
- 2 dried chilies (cayenne) broken into 20 3" pieces
- 4 each bay leaves
- 1-cup olive oil
- 1/2 teaspoon salt

DIRECTIONS

For the Gingered Pickled Shrimp:

In a saucepan bring champagne wine vinegar; water four slices ginger, coriander seed, mustard seed, fennel seed and whole allspice to a boil, then simmer ten minutes. Let cool completely.

Bring a pot of water to boil, add shrimp, remove from heat and let stand for 3 minutes. Drain, cool, shell and devein shrimp. In a glass or crock tightly pack shrimp and all remaining ingredients. Pour champagne wine vinegar mixture over shrimp and refrigerate for 2 hours.

Do not over marinate shrimp as they will become tough.

For the Quick Pickled Red Onion:

- 1 Red onion Shaved thin on the mandolin
- 1/3 cup red wine vinegar
- 2T Cider Vinegar
- 1.5 tsp Kosher Salt
- 1 tsp sugar
- 1 smashed garlic clove
- 8 peppercorns
- 2 bay leaves
- 1 whole dried chili or a pinch of red chili flakes
- 1 tsp dry thyme

For the Quick Pickled Red Onion:

Bring all ingredients to a boil, let simmer for 30 seconds. Place sliced onions in a microwave safe vessel, carefully pour liquid over onions and cover tightly. Let sit at room temperature till cool.

specialty of:
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