

ONE DAY AT A TIME

MARINATED SHRIMP RECIPE

1 RED ONION CUT INTO RINGS 1 BAY LEAF

2 LEMONS CUT INTO SLICES 3 TBL. LEMON JUICE

2 LBS. COOKED AND PEELED SHRIMP

½ CUP OLIVE OIL 1/3 CUP PARSLEY FLAKES

3 TABLESPOONS RED WINE VINEGAR ½ TEASPOON PEPPER

2 CLOVES MINCED GARLIC 1 TBL. BASIL LEAVES

1 TEASPOON SALT 1 TEASPOON GROUND MUSTARD

IN A LARGE GLASS SERVING BOWL COMBINE THE SHRIMP,
ONIONS AND LEMONS .

IN A JAR WITH TIGHT LID , COMBINE THE REMAINING
INGREDIENTS AND SHAKE WELL. POUR OVER THE SHRIMP
MIXTURE AND STIR GENTLY TO COAT . COVER AND
REFRIGERATE FOR 24 HOURS . *STIR OCCASIONALLY .*

DISCARD BAY LEAF BEFORE SERVING !