

SHRIMP IN ESCABECHE

SERVES 8 (HORS D'OEUVRE)

ACTIVE TIME: 20 MIN START TO FINISH: 1 DAY

In Spanish, escabeche refers to placing already cooked seafood into a marinade—a pickling of sorts—but this subtle shrimp salad is gentler than anything you might expect from the term pickled. Complemented by silky thin-sliced onions, the shrimp get their tender-firm texture from slow-poaching followed by marinating.

- 1 small red onion, halved lengthwise and thinly sliced crosswise
- ½ cup distilled white vinegar
- ¼ teaspoon dried oregano
- ⅔ cup extra-virgin olive oil
- 2 Turkish bay leaves or 1 California
- 2 garlic cloves, smashed
- 1 teaspoon black peppercorns
- 2 lb large shrimp in shell (21 to 25 per lb), peeled, leaving tail intact, and deveined

- Toss together onion, vinegar, oregano, and 1 teaspoon salt in a shallow glass or ceramic dish.
- Simmer oil, bay leaves, garlic, and peppercorns in a small saucepan 10 minutes, then let stand until ready to use.
- Add shrimp to a medium pot of boiling salted water (2 tablespoons salt for 4 quarts water), then remove from heat and let stand, uncovered, until just cooked through, about 5 minutes. Drain well, then stir into onion mixture along with oil mixture.
- Chill shrimp in *escabeche*, covered when cool, stirring occasionally, at least 12 hours. Discard bay leaves and serve shrimp cold or at room temperature.

COOKS' NOTE: Shrimp in *escabeche* can be chilled up to 2 days.