

# 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.