

**Shopping List:**

2 Tbsp Old Bay seasoning  
1 lb raw shrimp, peeled and deveined  
1/3 cup fresh lemon juice  
1 cup Laura Lynn olive oil  
1 tsp pickling spice  
1/2 tsp crushed red chili flakes  
1/2 tsp kosher salt  
1 medium purple onion, thinly sliced  
1/4 cup Italian parsley  
1 Tbsp Laura Lynn capers  
6 bay leaves  
Lemon slices, for garnish  
Ingles bakery baguette, for serving

**Cooking Instructions:**

To cook the shrimp, prepare an ice bath and set aside. Bring 2 qts of water to a boil, stir in Old Bay seasoning, and add shrimp. Cover, reduce heat to low; cook 2-3 minutes or until shrimp have turned pink and are just cooked. Drain the shrimp and place in ice bath to cool. Set aside, drain when cooled. To make the marinated shrimp, whisk together lemon juice, olive oil, pickling spice, chili flakes, and salt. Stir in onion, parsley, bay leaves, and capers. Gently stir in the shrimp to combine. Then add the shrimp and marinade to a clean quart-sized jar. Add a little more olive oil if the shrimp aren't completely submerged. Seal with a tight fitting lid and refrigerate a minimum of 4 hours, overnight if possible. Shake the jar every now and then. Shrimp will get more flavorful as they marinate and will keep, refrigerated, 4-6 days. Serve with sliced lemons and crusty bread to sop up all of that delicious sauce.