

MARINATED SHRIMP

- 2 pounds medium shrimp
(about 64), shelled and,
if desired, deveined
- 1 lemon, sliced thin
- 1 onion, sliced thin
- a 3-ounce can pitted black olives,
drained and sliced
- a 2-ounce jar pimientos, drained
and chopped fine
- 1 cup fresh lemon juice
- 2 tablespoons white-wine vinegar
- ½ cup vegetable oil
- 1 teaspoon salt
- 1 teaspoon freshly ground black
pepper
- ¼ teaspoon cayenne
- ¼ teaspoon dry mustard
- 1 bay leaf, halved

Into a large saucepan of boiling salted water plunge shrimp and simmer until just cooked through, 1 to 2 minutes. Drain shrimp in a colander and rinse under cold water. Pat shrimp dry and transfer to a large bowl. Add remaining ingredients and combine mixture well. *Marinate shrimp mixture, covered and chilled, stirring occasionally, at least 1 day and up to 2 days.*

Discard bay leaf and serve shrimp chilled.