

Marinated Shrimp

Yield:	12 portions	24 portions	36 portions
Fresh Shrimp, unpeeled	3 lbs.	6 lbs.	9 lbs.
Crab and Shrimp Boil	1-3oz. pack	2-3oz. packs	3-3oz. packs
Salt	1 t.	2 t.	3 t.
Vegetable Oil	1 cup	2 cups	3 cups
Ketchup	1/3 cup	2/3 cup	1 cup
White Vinegar	1/3 cup	2/3 cup	1 cup
Garlic, minced	2 cloves	4 cloves	6 cloves
Worcestershire sauce	1 T.	2 T.	3 T.
Dry Mustard	1½ t.	3 t.	4½ t.
Black Pepper, ground	¼ t.	½ t.	¾ t.
Tabasco Sauce	1/8 t.	¼ t.	½ t.
Green Onion, chopped	1 cup	2 cups	3 cups
Bay Leaves	3	6	9
Iceberg Lettuce, shredded	2 heads	4 heads	6 heads
Parsley sprigs	12	24	36

Boil shrimp according to the instructions on the crab boil package – add salt. Drain, refrigerate. Peel and devein shrimp. In a blender, blend oil, ketchup, vinegar, garlic, Worcestershire sauce, dry mustard, pepper, and Tabasco until smooth. In a large bowl, layer green onion, shrimp, marinade and bay leaves being sure the final layer is the marinade. Wrap, refrigerate and allow to marinate for a minimum of 6 hours. To serve, remove bay leaves, portion shredded lettuce on small salad plates. Spoon shrimp mixture on top of lettuce. Garnish with parsley sprigs.