



All Great Meals Begin With
Rulli Bros.
MARKETS

Casey's Pickled Shrimp with Coconut Yogurt Dip

Ingredients

- 3 cups water
- 1 cup rice vinegar
- 1 cup white wine vinegar
- 5 garlic cloves chopped
- 3 jalapeño peppers deseeded and thinly sliced
- 2 bay leaves
- 1 tbslp. crushed red pepper
- 2 tsp. kosher salt
- 1 tsp. whole black peppercorns
- 1 tsp. pickling spice
- 2 lbs. large shrimp – uncooked, shelled and deveined with tails on

Preparation

In a large saucepan combine all ingredients except for shrimp and bring to a boil. Once liquid is boiling add shrimp and cook for one minute, stirring continuously. Transfer the shrimp and liquid to large bowl and let cool to room temperature. Cover and refrigerate overnight, for at least 8 hours.

Coconut Yogurt Dip

- 1 cup coconut milk
- 2 cups spinach, chopped
- 1 cup greek yogurt
- 1/3 cup chopped cilantro leaves
- Juice from ½ lime
- ½ tsp. salt

Preparation

In sauce pan boil coconut milk until reduced by half. Add spinach and stir until wilted. Remove from heat until cool. Add yogurt, cilantro, lime juice and salt. Mix thoroughly. Serve with shrimp removed from pickling liquid and place pickled jalapeños on top of shrimp.



For more information please visit - CaseyMaloneShow.com