

Good Eats Recipes

Marinated Shrimp with Pickled Watermelon Rind

What You Need:

1/2 jar GOOD EATS Watermelon Pickles (1/2 cup rind and 1/2 cup pickling liquid)
3 tablespoons cider vinegar
1 teaspoon coriander seeds, crushed
1 teaspoon mixed peppercorns, crushed
1/2 large sweet onion, sliced thin
1 1/4 pounds large shrimp (about 26) shelled and deveined if desired
1/2 lemon
2 teaspoons salt

Directions:

In a sieve set over a bowl drain pickled watermelon, reserving liquid and rind. Cut into 1/4-inch-thick slices and toss in a large bowl with reserved liquid, vinegar, coriander seeds, peppercorns, and onion.

In a large saucepan of boiling water cook shrimp with lemon and salt until just cooked through, about 3 minutes. Drain shrimp in a colander and toss with rind and marinade. Season mixture with salt and chill, covered, at least 2 hours and up to 8 hours, tossing occasionally.