

# A Sutherland Belle

## Lowcountry Pickled Shrimp

There is something about a cold jar of pickled shrimp waiting in the refrigerator that feels like the kind of Southern luxury nobody talks about enough. Not caviar. Not champagne. Just good shrimp, bright lemon, sharp vinegar, sweet onion, and enough Old Bay to remind you somebody's grandmother probably made a version of this long before we started calling things "meal prep." These are the kinds of jars you reach for standing barefoot in the kitchen with the refrigerator door still open, telling yourself you are only going to have one shrimp before dinner and somehow eating six.

They only get better overnight, soaking up every bit of lemon, spice, and vinegar until the whole jar tastes like summer at the coast. Perfect for porch lunches, beach coolers, late-night snacking, or those afternoons when it is too hot to cook but you still want something that feels thoughtful and homemade.

*Serves 4 to 6*

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### Ingredients

2 pounds large uncooked shrimp  
1 cup apple cider vinegar  
1/4 cup rice vinegar  
3/4 cup canola oil  
2 lemons, zested and juiced (about 1/3 cup juice)  
1 tablespoon Worcestershire sauce  
1 to 2 teaspoons hot sauce  
1 tablespoon Old Bay seasoning  
1 teaspoon kosher salt  
1 teaspoon granulated sugar  
1 teaspoon celery seeds  
1 large yellow onion, sliced very thin  
4 bay leaves  
6 garlic cloves, smashed  
1 small bunch fresh dill  
1 lemon, thinly sliced into wedges or half moons  
2 teaspoons mustard seeds  
2 teaspoons whole black peppercorns

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### Instructions

1. Bring a large pot of generously salted water to a gentle boil. Add shrimp and cook just until pink and barely curled, about 2 minutes. Immediately transfer to an ice bath to stop cooking. Drain well, then peel and remove tails.
  2. In a large measuring pitcher or mixing bowl, whisk together apple cider vinegar, rice vinegar, canola oil, lemon juice and zest, Worcestershire sauce, hot sauce, Old Bay, salt, sugar, and celery seeds.
  3. Layer shrimp, onion slices, smashed garlic, dill, bay leaves, and lemon slices evenly among 4 pint-size mason jars.
  4. Pour pickling liquid evenly over shrimp, making sure shrimp are mostly submerged. Leave about 1/2 inch space at tops of jars.
  5. Here is the little trick that keeps the jars looking beautiful instead of like a spice graveyard at the bottom: wait until after liquid has been poured before sprinkling mustard seeds and peppercorns across tops of jars. Gently nudge a few down with the back of a spoon, but do not stir. They stay suspended throughout jars instead of sinking straight to bottom.
  6. Seal jars tightly and refrigerate at least 12 hours before serving, though they are even better after 24.
  7. Serve cold with saltines, toasted baguette slices, celery sticks, or straight from jar with a fork while standing in front of the refrigerator wondering why simple food always tastes the most like home.
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## **Storage**

**Refrigerate:** Store refrigerated up to 4 days.

**Do not freeze:** Shrimp texture will become watery once thawed.

**Serve cold:** These are best eaten straight from refrigerator, icy cold and bright with lemon.