

GUASTELLO'S VILLAGE MARKET

Citrus Marinated Shrimp with Louis Sauce

Serves 10 - 12

Ingredients

2 lemons, halved
2 limes, halved
1/2 orange, halved
1 tablespoon crushed red pepper
4 pounds unpeeled, large fresh shrimp
2 cups fresh orange juice
2 cups grapefruit juice
2 cups pineapple juice
1/2 cup fresh lemon juice
1/2 cup fresh lime juice
1 lemon, sliced
1 orange, sliced
1 lime, sliced
1 grapefruit, sliced
1 teaspoon dried crushed red pepper
Lettuce leaves
Louis Sauce (recipe below)
Garnish: citrus fruit slices

For the Shrimp:

Combine lemon halves, next 3 ingredients, and salted water to cover in a Dutch oven. Bring to a boil; add shrimp and cook 2 to 3 minutes or just until shrimp turn pink. Plunge shrimp into ice water to stop the cooking process; drain.

Peel shrimp, leaving tails on. Devein, if desired.

Combine orange juice and next 9 ingredients in a large shallow dish or heavy-duty zip-top plastic bag. Add shrimp, cover or seal, and chill 25 minutes. Drain off liquid. Serve shrimp over lettuce leaves with Louis Sauce. Garnish, if desired.

For the Louis Sauce:

1 (12-ounce) jar chili sauce
2 cups mayonnaise
2 tablespoons grated onion
2 tablespoons grated lemon rind
3 tablespoons lemon juice
1 tablespoon prepared horseradish

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1 1/2 teaspoons Greek seasoning
1 1/2 teaspoons Worcestershire sauce
1/4 teaspoon ground red pepper
1/2 teaspoon hot sauce
Garnish: lemon zest

Stir together first 10 ingredients. Cover and chill until ready to serve. Garnish, if desired.

Cook's Note: Do not leave the shrimp marinating for too long or they will turn mushy.

Credit: myrecipes.com