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# Shrimp in Mustard Sauce

*Stephanie Snowden Atkinson*

*Party Recipes from the Charleston Junior League - 1993*

*Depending on the amount of red pepper flakes used, this can be a very spicy hors d'oeuvre. The recipe calls for marinating the shrimp for twenty-four hours, but they are even better when allowed to marinate for several days.*

**1 1/2 pounds shrimp, peeled and deveined**  
**1/4 cup parsley, finely chopped**  
**1/4 cup onion, finely chopped**  
**1 cup celery, finely chopped**  
**1/4 cup tarragon vinegar**  
**1/4 cup white wine vinegar**  
**1/4 cup olive oil**  
**3 tablespoons Dijon mustard**  
**1 to 2 teaspoons crushed red pepper flakes (to taste)**  
**2 teaspoons salt**  
**freshly ground pepper (to taste)**

Place the shrimp in a pot of boiling salted water. Cook only until they begin to curl into a "C". Drain and place in a large bowl that has a tight fitting lid.

In a medium-size bowl, combine the parsley, onion, celery, both vinegars, olive oil, mustard, red pepper flakes, salt and pepper. Mix well. Pour over the shrimp.

Cover the shrimp and refrigerate for at least twenty-four hours. Stir the mixture every several hours.

Drain off the marinade. Serve the shrimp in a shallow dish accompanied by cocktail forks or toothpicks.

Yield: 8 to 10 servings

## **Appetizers**

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*Per Serving (excluding unknown items): 1290 Calories; 68g Fat (47.9% calories from fat); 141g Protein; 24g Carbohydrate; 4g Dietary Fiber; 1035mg Cholesterol; 5950mg Sodium. Exchanges: 19 1/2 Lean Meat; 1 1/2 Vegetable; 11 Fat; 1/2 Other Carbohydrates.*