

SHRIMP MARINATED IN LIME AND DIJON

Ingredients:

- 1 medium red onion, chopped
- 1/2 cup fresh lime juice, plus lime zest as garnish
- 2 tablespoons capers
- 2 tablespoons Dijon mustard
- 1/2 teaspoon hot sauce
- 1 cup water
- 1/2 cup white wine vinegar
- 3 whole cloves
- 1 bay leaf
- 1 pound uncooked shrimp, peeled and deveined



Directions:

In a shallow baking dish, combine the onion, lime juice, capers, mustard and hot sauce. Set aside. In a large saucepan, add the water, vinegar, cloves and bay leaf. Bring to a boil and add the shrimp. Cook for 1 minute, stirring constantly. Drain and transfer the shrimp to the shallow dish containing the onion mixture, making sure to discard the cloves and bay leaf. Stir to combine. Cover and refrigerate until well chilled, about 1 hour. To serve, divide the shrimp mixture among individual small bowls and garnish each with lime zest. Serve cold.

Serves 4 @ 3 points, 4 points plus