

# Baltimore shrimp

## Politick's Baltimore shrimp

Qty	Qty	Ingredient
2 kg	4 lbs	Unpeeled Raw shrimps
15 ml	1 Table spoon	Table Salt
15 ml	1 Table spoon	Ground Pepper
90 ml	6 Table spoon	Mustard Powder
30 ml	2 Table spoon	Caraway seeds
5 ml	1 Tea spoon	Ground Jamaican allspice
5 ml	1 Tea spoon	Whole Clove
5 ml	1 Tea spoon	Sage herb, powdered
2 liter	1/2 gallon	White Vinegar

### Preparation:

1. Place all the dry ingredients in a bowl
2. Using cold tap water, wash the shrimps thoroughly.
3. Layer the shrimps and the spices in a large saucepan (say 3 or 4 layers)
4. Cover the shrimps with the white vinegar until the vinegar level is to the top of the resting shrimps.
5. Bring to a boil, then lower to medium and cook for 5 to 10 minutes until the shrimps are all pink. The more you cook the shrimps, the harder they become but the more flavor they get. Vary the time to your taste and texture.
6. Drain the shrimps like pasta, leaving there all the spices that stuck to the shrimps. (i.e. Do not rinse in water)
7. Serve immediately! It cools down very fast so make sure everything else is ready.
8. Enjoy with good company only!

## Crevette Baltimore à la Politick

Qty	Qty	Ingrédient
2 kg	4 lbs	Crevettes non cuites, non écaillées
15 ml	1 Table spoon	Sel de table
15 ml	1 Table spoon	Poivre moulu
90 ml	6 Table spoon	Moutarde sèche
30 ml	2 Table spoon	Graines de carvi
5 ml	1 Tea spoon	Allspice de Jamaïque
5 ml	1 Tea spoon	Clous de girofles entiers
5 ml	1 Tea spoon	Sauge en poudre
2 liter	1/2 gallon	Vinaigre blanc. (achetez un bidon de 4 litres !)

Laver et égoutter les crevettes. Alterner crevettes et épices dans un grand chaudron. Couvrir de vinaigre. Amener à ébullition et cuire 5 à 10 minutes; jusqu'à ce que les crevettes soient roses. Égoutter et servir immédiatement.

Note : ça refroidit vite, donc assurez-vous que tout est prêt et que vos invités sont assis avant de partir le feu.