

Spicy Marinated Shrimp Appetizer

From the Kitchen of [Deep South Dish](#)

- 2 pounds peeled and deveined shrimp
- 1 teaspoon Cajun seasoning (like Slap Ya Mama) {[affil link](#)} or to taste
- Olive oil to coat bottom of skillet
- 2 shots citrus vodka
- Juice and zest of 1 lemon
- 1 rib celery, chopped
- 4 large garlic cloves, chopped
- 1/2 cup chopped Vidalia, or other sweet onion
- 1 cup chili sauce
- 1 tablespoon hot sauce
- 2 teaspoons horseradish
- 1 tablespoon chopped fresh parsley
- 1 teaspoon Cajun seasoning (like Slap Ya Mama), or to taste
- Pinch granulated sugar
- Kosher salt and freshly cracked black pepper, to taste

INSTRUCTIONS

1. Pat the shrimp dry with paper towels and sprinkle with the Cajun seasoning.
2. Heat the olive oil in a skillet over medium high heat, add shrimp and sauté just until pink, about 2 minutes. Transfer to a glass bowl with the pan juices to cool.
3. Add the vodka, lemon juice and lemon zest to the shrimp. Let sit for 15 minutes.
4. In a separate bowl, mix the chopped celery, onion and garlic, with the chili sauce, hot sauce, horseradish, parsley, Cajun seasoning, and sugar.
5. Add the shrimp, mix and taste; season with salt and pepper and adjust other seasonings as desired.
6. Transfer to two quart-sized Mason jars, seal and refrigerate 24 hours.
7. Spoon onto crackers, serve in a shooter glass, or on a bed of shredded lettuce in a martini glass.

NOTES

Okay to omit the citrus vodka, adding extra freshly squeezed lemon juice to taste, only if desired.

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