



Ingredients

2 pounds (plus) boiled shrimp (shelled and deveined)

1 large white onion

1 1/2 cups canola oil

3/4 cup white vinegar

1 jar of capers (with the juice)

1 1/2 teaspoons salt

1 teaspoon dried dill

celery seed (to taste)

Tabasco (to taste)

What To Do:

Slice the onion very thin, then mix all ingredients together and let marinade at least 6 hours..