

Our State eats

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Pickled North Carolina Shrimp

Yield: 6 servings.

- 1 purple onion, halved and thinly sliced
- 1 fennel bulb, thinly sliced
- 1 lemon, deseeded and thinly sliced
- $\frac{3}{4}$ cup white cider vinegar
- $\frac{1}{2}$ cup canola oil
- $\frac{1}{4}$ cup capers, drained
- $\frac{1}{2}$ teaspoon celery seeds
- 1 bay leaf
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon black peppercorns
- 1 teaspoon hot sauce
- $2\frac{1}{2}$ pounds medium fresh shrimp, peeled, deveined, and cooked until just beginning to curl
- Fennel fronds (for garnish)

In a large bowl, combine onion, sliced fennel, lemon, vinegar, canola oil, capers, celery seeds, bay leaf, salt, peppercorns, and hot sauce. Whisk until well combined. Add shrimp and toss. Cover and refrigerate overnight, stirring occasionally. Garnish with fronds. Serve chilled.



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