

Marinated Fresh Shrimp and Corn

From Marcelle Bienvenu's "You're Invited"

MAKES 6 SERVINGS.

3/4 cup olive oil
1/2 cup red wine vinegar
3 tablespoons Creole mustard
2 tablespoons chopped chives or green onions
2 tablespoons chopped fresh parsley
2 pounds large shrimp, cooked in seasoned water, then peeled and deveined
2 cups fresh corn kernels
Salt and freshly ground black pepper, to taste

Combine the oil, vinegar, mustard, green onions and parsley in a mixing bowl and whisk to blend. Set marinade aside.

Cool the shrimp after they are cooked and peeled. Steam the corn kernels in a little water for about 2 minutes. Remove from the heat, drain and cool.

Put the shrimp and corn in a large shallow plastic container. Pour in the marinade and toss to coat evenly. Cover and chill for about 4 hours before serving.

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