

Shrympes Boyled

Take quyke shrympes: pike hem clene. Make thy sauce of watyr & salt; cast hem yn. Let hem boyle but a lytyll; poure away the watyr. Ley hem dry. When thou shalt serve hem forth, ley hem yn disches round all abought the sides of the disches, & ley the backesyde outward, & every course till ye come to the mydward of the disches within. Serve hem forth; sauce hem with venygger.

--MS Beinecke 163 (15th C.), quoted in An Ordinance of Pottage

1 1/2 pounds shrimp
1 teaspoon salt
1/4 cup vinegar

Peel and de-vein shrimp. Bring water to a boil and add salt. Add shrimp and cook just until the shrimp curl up and turn pink. Drain and arrange on a platter in concentric circles, and serve with vinegar for dipping.

Notes: I love the fact that the original recipe is so specific about how to arrange the cooked shrimps on the platter. A golden balsamic vinegar works well for dipping.