Shrimp Seviche

* 4 shrimp, extra-large (16/20) fresh Georgia shrimp, peeled and deveined
* ¼ cup spanish onion, roughly chopped
* Peeled zest from ¼ lemon
* ½ teaspoon whole black peppercorns
* 1 teaspoon of kosher salt
* ½ jalapeno, trimmed and split
* 1 bay leaf

SALSA VERDE

(batched for the class)

* 1 ¼ bunch fresh cilantro, trimmed
* 1 ¼ lb tomatillos, peeled and quarted
* 2 ½ large jalapenos, trimmed and sliced w/ seeds
* 5/8 cup chopped onion
* 4 gloves garlic
* Juice of 4 limes
* 2 ½ teaspoons of kosher salt
* 5 tablespoons of water, more as needed
* 5 oz extra-virgin olive oil

\*will also need bags of quality store bought tortilla corn chops to be cut or crumbled