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Inspired by, BCG & Ina Garten

Tangy, Creamy Shrimp Salad

Serves: 2 plus

Prep time: 30 mins.

Skill level: easy

**Cooking method: stove
top**

Cook time: 6 mins



ingredients:

Shrimp

- 1+ pound large shrimp in the shell (general rule: 5 large shrimp per person)
- Kosher salt (for the boiling water)
- 1 lemon cut into quarters (for the boiling water)

Dressing

- 1 cup good mayonnaise
- 1 teaspoon Dijon mustard
- 2 tablespoons white wine or white wine vinegar
- Kosher salt and freshly ground black pepper
- 2+ tablespoons fresh minced dill
- 1/2 cup cut red onion

Salad Fixins

- 1+ head Romain lettuce (washed & cut)
- 1 large tomato cut into wedges
- 2 celery stocks (sliced)
- 2 carrots (sliced)
- Parmesan for topping
- Toasted bread





instructions:

For the Shrimp

Step 1) Bring 2+ quarts of water, 2 tablespoons salt, and the lemon to a boil in a large saucepan. Add the shrimp (in stages if more than 10 shrimps) and reduce the heat to medium. Cook uncovered for only 3 minutes or until the shrimp are barely cooked through. Remove with a slotted spoon to a bowl of ice cold water. If needed, bring the water back to a boil and repeat with the remaining shrimp. Let cool; then peel, and devein the shrimp.

The Dressing

Step 1) In a separate bowl, whisk together the mayonnaise, mustard, wine or vinegar, 1 teaspoon salt, pepper, and dill. Combine with the peeled shrimp. Add the red onion and check the seasonings. Cover and refrigerate for an hour, or so.

The Salad

Step 1) In large bowl add all the salad fixins. Then add the shrimp with all the dressing. Toss it all together, add the parmesan and toasted bread.



grandpa's thoughts:

Okay, the first part of this recipe, the shrimp and dressing, comes from Ina Garten. But I wanted to make into a lettuce salad. Mixing the dressing into the lettuce salad fixins works perfectly. Give it a try and let me know what you think.