

Shrimp Salad

Serves 6

This recipe is from Pat Conroy's cookbook.



Ingredients:

- 1 lb. small shrimp (21-25 count)
- 2 Tbsp. mayonnaise
- 2 Tbsp. sour cream
- 1 Tbsp. tarragon
- 1 tsp. lemon juice
- 1 tsp. tarragon vinegar
- 1 rib celery (1/4 cup diced)
- 1 scallion (1/4 cup minced)
- 1 tsp. coarse salt
- 1/2 tsp. white pepper

Equipment:

- Large pot
- Colander

Shrimp Salad

<input checked="" type="checkbox"/>	Directions	Time (min)
	Peel 1 lb. shrimp	10
	Heat 4 quarts of water to a boil. Add 1 tsp. salt.	5
	Cook shrimp until just pink	3
	Transfer shrimp to colander and rinse with cool water	1
	Mince 1/4 cup celery, 1/4 cup scallion, and 1 Tbsp. tarragon	4
	In a small bowl, whisk together 2 Tbsp. mayonnaise, 2 Tbsp. sour cream, and 1 Tbsp. tarragon	2
	In a mixing bowl, toss shrimp with 1 tsp. lemon juice and 1 tsp. tarragon vinegar. Stir in the celery and scallions.	2
	Stir in the mayonnaise, 1 tsp. coarse salt, and 1/2 tsp. white pepper. Toss to coat.	2
	Refrigerate until ready to serve	
		Total: 29 min