



Season 10 - Episode 1010

Theme: Dishes from the Pat Conroy Cookbook

Shrimp Salad

Serves 4 as a first course or sandwich filling; 2 as a light lunch

1 lb. or 21-25 shrimp, peeled and deveined
2 T. Mayonnaise
2 T. sour cream
1 T. freshly minced fresh tarragon
1 t. fresh lemon juice
1 t. tarragon vinegar
1/4 c. finely minced scallions
1 t. coarse salt
1/2 t. white pepper

1. Cook shrimp in 4 quarts of salted boiling water. cook until pink, about 3 minutes. Transfer to a colander and run under cool water to stop cooking.
2. In a small bowl, mix mayonnaise, sour cream and tarragon
3. In a medium bowl, toss shrimp with lemon juice and vinegar.