Casey’s Shrimp Salad

Casey Gardner

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FRESH CATCH
SEAFOOD
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Ingredients

- 1lb cook and peeled shrimp (Add more for larger serving)
- ¾-1cup mayonnaise (depending on your pallet)
- 4 stalks celery finely chopped
- 1 tablespoon Worcestershire sauce
- Splash of lemon juice
- 1 tablespoon Old Bay
- Salt and pepper for taste
- Optional: finely chopped onion and/or sweet relish

Instructions

1. **Cook and Peel Shrimp**-Casey steams hers with shell on in water (shrimp need to be completely submerged). For extra flavor, supplement some water with one can of beer (preferably not a light beer) and add 2 tablespoons of minced garlic. Personal preference on deveining shrimp.

2. **Cool & Chop:** Transfer peeled shrimp to a bowl and let cool completely. Once cool, cut the shrimp into small pieces.

3. **Mix:** Add mayonnaise, celery, Worcestershire sauce, lemon juice and Old Bay. Stir gently until well combined. Top with salt, pepper and more Old Bay if preferred.

4. **Serve:** Chill in the refrigerator for 20 minutes to let the flavors fuse together. Serve on sandwiches, with crackers, or over a bed of fresh greens.

**May substitute shrimp with any white fish or add fish for more of a “seafood” salad.*