

Our State eats

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Shrimp Salad

Yield: 4 servings.

- 1 pound cooked large shrimp, peeled and deveined**
- ½ cup mayonnaise**
- ½ cup celery, thinly sliced**
- 2 tablespoons red onion, finely diced**
- 2 tablespoons fresh flat-leaf parsley, chopped**
- 2 teaspoons Old Bay Seasoning**
- 2 teaspoons lemon juice**
- ¼ teaspoon Worcestershire sauce**
- ⅛ teaspoon cayenne pepper (optional)**
- Lettuce or mixed salad greens**
- Lemon wedges**

Mix all ingredients and chill for 1 to 3 hours. Serve on a bed of lettuce or on top of mixed salad greens with a wedge of lemon.



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