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Shrimp Salad

(original recipe is from Barefoot Contessa; recipe below is modified to include my changes)

- 1 teaspoon kosher salt
- 2 pounds medium or large shrimp, cooked, peeled and tails removed
- 1 cup good mayonnaise
- 1/2 teaspoon Dijon mustard
- 1 tablespoon good white wine or white wine vinegar
- 1/2 teaspoon freshly ground black pepper
- 3-4 tablespoons fresh dill, minced
- 1/2 cup minced red onion
- 1 teaspoon lemon juice

In a bowl, whisk together the mayonnaise, mustard, wine, salt, the pepper, lemon juice and dill. Combine with the peeled shrimp. Add the red onion and check the seasonings. Serve, or cover and refrigerate for a few hours.