



Creamy Old Bay Shrimp Salad



Ingredients:

- 2 pounds shrimp (31-35 per pound)
- ½ cup mayonnaise, best quality such as Hellman's or Duke's
- 1½ teaspoons Old Bay seasoning
- 2 teaspoons white wine vinegar
- ¼ teaspoon Worcestershire sauce
- ½ cup finely diced celery
- ¼ cup finely sliced scallions, light and dark green parts separated

Method:

1. Bring a large pot of water to a boil over high heat. Add the shrimp and cook, stirring occasionally, until bright pink and cooked through, about 2 minutes (the water need not return to a boil). Drain the shrimp in a colander and run under cold water to shock the shrimp and stop the cooking.
2. Peel and devein the shrimp.
3. In a medium bowl, whisk together the mayonnaise, Old Bay, wine vinegar and Worcestershire sauce.
4. Stir in the cooked shrimp, celery, and light green scallions. Taste and adjust seasoning if necessary.
5. Chill in the refrigerator until ready to serve. Before serving, transfer the salad to a serving bowl and sprinkle with the dark green scallions and a dash of Old Bay.
6. The salad will keep for 2 days, covered, in the refrigerator.