



Yummy Norwegian Lemon & Dill Shrimp Sandwiches



Ingredients:

- 4 Hoagie buns, split
- 1 tablespoon butter
- 1 pound uncooked shrimp (41-50 per pound), peeled and deveined
- ½ cup mayonnaise
- 2 tablespoons lemon juice
- 4 teaspoons snipped fresh dill or 1-1/4 teaspoons dill weed
- ½ teaspoon salt
- ¼ teaspoon pepper
- Romaine lettuce leaves and sliced tomatoes (Optional)

Method:

1. Hollow out bun bottoms, leaving a ½" shell (save removed bread for another use).
2. In a large skillet, heat butter over medium heat. Add shrimp; cook and stir 3-4 minutes or until shrimp turn pink.
3. In a small bowl, mix mayonnaise, lemon juice, dill, salt and pepper until blended.
4. Add shrimp; toss to coat.
5. Spoon the shrimp mixture into bun bottoms.
6. If desired, top with lettuce and tomato. Replace bun tops.