

## *Zesty Shrimp Salad with Cilantro Mayonnaise*



### **Ingredients:**

- 1 lb medium-sized cooked shrimp, peeled and deveined
- ½ medium red onion, diced finely
- 2 radishes, diced finely
- 2 celery stalks, diced finely
- ½ red or green bell pepper, finely chopped
- 2 hard-boiled eggs, chopped
- 4 tablespoons homemade cilantro mayonnaise (recipe below)
- 1 jalapeño pepper, seeds and veins removed, finely diced (optional)
- 2 tablespoons of lime juice
- Salt to taste

### **Method:**

1. In a salad bowl, combine the cooked shrimp (whole or cut in half) with the diced red onions, radishes, bell pepper, celery, eggs, lime juice, cilantro mayonnaise, and salt to taste. For a spicy touch, add diced jalapenos or hot peppers to taste.
2. This shrimp salad can be served immediately, but for best results, let it sit in the fridge for an hour or two before serving.

## *Cilantro Mayo*

### **Ingredients:**

- 1 cup mayo
- ½ cup 1 ounce finely chopped cilantro (leaves and fine stems)
- 2 tablespoons freshly squeezed lime juice
- 2 tablespoons freshly squeezed lemon juice
- Zest of 1 lime, grated on a rasp
- 2 large garlic cloves, minced
- 1 teaspoon fine sea salt
- ½ teaspoon freshly ground black pepper

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1. The recipe calls for a generous but not overwhelming amount of cilantro. That said, some varieties have a fairly aggressive flavor while others are positively mellow, so taste yours before using and adjust as necessary.
2. I prefer this sauce with a little bit of texture, but if you'd like to make it perfectly smooth, you can whiz it up in a blender or food processor rather than just stirring together.
3. If you are starting from scratch with immersion blender or food processor mayo, it is still best to mix in the additional ingredients in a second step. Mayo making is a bit finicky, and it is important to get the initial emulsion just right. For the version, you see here, you can mix in the minced garlic, cilantro, limejuice, and zest by hand after making the mayo. Do not double up on the lemon juice, salt, or pepper — there is plenty in the mayo. For a blended version of cilantro mayo, add the additional ingredients to the food processor or blender jar after you make the mayo.
4. I recommend making cilantro mayo at least an hour in advance to give the flavors a chance to commune. It keeps well in an airtight container in the fridge for a week.