

Shrimp Salad

Serves four

1 pound (500 grams) – deveined, shell on shrimp
1 lemon -- halved
2 bay leaves
6 black peppercorns
1 small celery stalk – finely chopped
2 tsp. finely chopped celery leaves
1 small scallion – chopped (white, light green and dark green)
2 TBS mayo
4 avocados – peeled and halved (optional)
Salad greens (optional)
Salt & Pepper

Cut one of the lemon halves in two.

Rinse the shrimp under cold water in a colander.

Bring a large pot of water to a boil with the quartered lemon, peppercorns and bay leaves.

Prepare a large bowl of iced water.

Add the shrimp and cook until it turns pink and floats to the top – about 4 minutes. Immediately remove it into the iced water and allow it to cool down completely.

Peel the shrimp and coarsely chop it. Place it in a bowl with the celery, celery leaves and scallion.

Zest about ¼ tsp. of the remaining lemon on to the shrimp and squeeze in about 1 TBS of juice. Add a little bit of salt and some black pepper to taste. Add the mayonnaise and mix.

You can serve the shrimp salad in a sandwich, over a salad or stuffed inside two avocado halves that have been placed over salad greens.