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Apple and Shrimp Salad Recipe

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APPLE AND SHRIMP SALAD RECIPE

Ingredients

- 2 lbs. shrimp, cooked and peeled
- 4 medium apples, (Granny Smith, unpeeled and cubed)
- 4 ripe avocados
- 1 cup mayonnaise
- 1/2 cup ketchup
- 6 drops of hot sauce
- 2 Tbsp. cognac
- 2 Tbsp. dry sherry
- 2 tsp. Cherchies® Lem'n Dill Seasoning

Preparation

1. Cut shrimp into 2 to 3 pieces. Set aside in mixing bowl. Slice avocado in half, discard the pit. Scoop out avocado meat with a spoon (you will use the shell for serving). Cube avocado meat and add apples and avocado to the shrimp in mixing bowl.
2. In a separate bowl, blend remaining ingredients to make a dressing.
3. Add this dressing to shrimp mixture and toss to coat evenly. Spoon salad mixture into avocado shells. Place the shells on a bed of lettuce before serving. For a fun presentation, put lettuce and salad into martini glasses OR - Keep shrimp whole and slice the avocado. Mix all ingredients together except avocado and retain a small amount of the dressing. Place mixture on a bed of lettuce, top with avocado and drizzle with any remaining dressing.
4. Serves 8. Enjoy!



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