



Shrimp and Cucumber Salad with Dill Dressing

Shrimp

1 cup Water

1/2 cup Dry White Wine

1 Lemon – juice and rind

3/4 lb Medium Green Shrimp – peeled and deveined

Simmer water, wine, lemon juice and rind in a sauce pan over medium high heat. Add shrimp and cook 3 minutes. Remove from heat and let stand until shrimp are pink and firm (about 3 minutes. Drain.

Dressing

1/4 cup Mayonnaise

1/4 cup Red Onion – diced

2 TBS Fresh Lemon Juice

1 TBS Fresh Parsley – chopped

1 TBS Fresh Dill – chopped

2 TSP Sugar

Zest of 1 Lemon

Salt, Pepper and Cayenne to taste

1/2 cup Cucumber – diced

Avocado for garnish

3 cups Mixed Salad Greens

Combine Mayonnaise, onion, lemon herbs, sugar and seasonings in a bowl.

Add Shrimp and Cucumber.

Toss to coat.

Chill until Cold. Spoon salad over greens and garnish with avocado slices. Makes 2 1/2 cups