The Colonel’s Shrimp Salad

3 1/2 lbs raw popcorn shrimp, peeled
2 gallons cold water
1/4 C coarse kosher salt
4 fresh lemons, halved
1 bag Zatarain’s crab & shrimp boil
12 oz. diced celery
2 T minced fresh garlic
1 bunch fresh curly parsley, chopped
1 pint mayonnaise
2 dashes Tabasco sauce (or to taste)

Large bowl filled with ice and water

Place a large stock pot on the stove. Add the water and salt; bring to boil over high heat. When water is boiling, squeeze the lemons’ juice into the water, then add the crushed halves as well. Toss in the bag of crab boil mix. Wait about 30 seconds, then add the shrimp. When the water returns to the boil, remove the shrimp and immediately douse them in the icewater bath.

In a large non-reactive bowl, mix the mayonnaise with the garlic, parsley and Tabasco. Add the celery and mix again. Finally, drain the shrimp, toss dry and add to the mixture. Stir until the shrimp are all thoroughly coated and refrigerate in a covered, non-reactive container.

This salad will keep for about 24 hours, so plan to use it soon, best as soon as it’s cold. For presentation, mound it on greens or serve with hot toast points or crackers. For the full effect, drop flour tortillas into a deep-fat fryer and use a ladle to mold them into cups; fry for only a few seconds, so the tortilla becomes crisp and starts to bubble. Remove and drain; place in a dish of greens and fill with shrimp salad. Garnish with lemon wedges and fresh parsley.

Another taste treat from Colonel Chutney’s, Chapel Hill, NC.

—David Sisk