



**RECIPE OF THE MONTH
MAY 2017**



Spring Shrimp Salad

(Courtesy of a Wine Lover friend)

It's perfect served with Virginia Viognier.

3 T plus 1 tsp kosher salt
1 lemon cut into quarters
4 lbs large shrimp in the shell
2 cups mayonnaise
1 tsp Dijon mustard
2 T white wine
1 tsp freshly ground black pepper
6 T minced fresh dill
1 cup minced red onion
3 cups minced celery

Bring 5 qts water, 3 T salt and the lemon to a boil in large saucepan. Add half the shrimp and reduce heat to medium. Cook uncovered for only 3 minutes or until shrimp are barely cooked through. Remove with a slotted spoon to a bowl of cold water. Bring the water back to a boil and repeat with remaining shrimp. Let cool, then peel and devein the shrimp.

In separate bowl, whisk together the mayonnaise, mustard, wine, 1 tsp salt, pepper and dill. Combine with peeled shrimp. Add red onion and celery and check seasonings. Serve or cover and refrigerate for a few hours. Makes 12 Servings.