

Mary`s Shrimp Salad

Mary Lundy - Whitehouse, FL

Treasure Classics - National LP Gas Association - 1985

Servings: 2

*1 package (12 ounce) small
shrimp, peeled and
deveined*

3 eggs, boiled and chopped

1 rib celery, chopped

1/2 green pepper, chopped

1 tablespoon

Worcestershire sauce

1 tablespoon mayonnaise

salt (to taste)

pepper (to taste)

Preparation Time: 10 minutes**Cook Time: 5 minutes**

Boil and drain the shrimp. Place in a bowl.

Add the eggs, celery, green pepper,
Worcestershire sauce, salt and pepper. Mix
well.

Serve on a bed of lettuce.

Best served with tomato slices and hard-boiled
egg halves.

Per Serving (excluding unknown
items): 180 Calories; 13g Fat
(66.5% calories from fat); 11g
Protein; 5g Carbohydrate; 1g
Dietary Fiber; 324mg Cholesterol;
239mg Sodium. Exchanges: 1 1/2
Lean Meat; 1/2 Vegetable; 1 Fat; 0
Other Carbohydrates.