

# Shrimp Salad

*Canadian Mennonite Cookbook - 1974  
D. W. Friesen & Sons Ltd.*

*3 hard-cooked eggs, sliced  
1 cup celery or peas (or  
both)  
1/4 cup chopped green  
peppers (optional)  
1/2 cup mayonnaise  
1/4 cup chopped pickled  
jalapeno  
salt (to taste)  
pepper (to taste)  
2 cups shrimp  
sliced cucumbers (for  
garnish)*

In a bowl, toss all of the ingredients lightly together with two forks.

Serve in lettuce cups.

Garnish with sliced cucumbers.

(Salmon may be used in place of shrimp.)

---

Per Serving (excluding unknown items): 1541 Calories; 118g Fat (67.8% calories from fat); 116g Protein; 10g Carbohydrate; 1g Dietary Fiber; 1394mg Cholesterol; 2010mg Sodium. Exchanges: 16 Lean Meat; 1/2 Vegetable; 9 1/2 Fat.