

Shrimp Remoulade

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Servings: 16

*1/2 cup tarragon vinegar
4 tablespoons horseradish
mustard
1 teaspoon salt
1 clove garlic, minced
2 tablespoons ketchup
1 tablespoon paprika
1/2 teaspoon ground red
pepper
1/2 cup scallions with tops,
finely chopped
1/2 cup celery, finely
chopped
1 cup salad oil
shredded lettuce*

In the bowl of a food processor, place the vinegar, mustard, salt, garlic, ketchup, paprika, red pepper, scallions and celery. Blend for 17 seconds.

With the processor still running, gradually add the oil in a thin stream. Process until the dressing becomes thick. Pour over the shrimp.

Marinate the mixture for four to five hours.

Serve on a bed of shredded lettuce.

Per Serving (excluding unknown items): 129 Calories; 14g Fat (93.9% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 215mg Sodium. Exchanges: Grain(Starch); 0 Lean Meat; 1 Vegetable; 3 Fat; 0 Other Carbohydrates.