

## SHRIMP REMOULADE

### For the Shrimp:

44 Medium wild caught shell on gulf shrimp

1 Tbsp. salt

Zatarain's Shrimp boil

2 lemons

Water

Fill large pot with water put in package of shrimp boil and salt, squeeze two lemons in and add the lemon rinds. Bring to a rolling boil and add shrimp. When water returns to a boil, boil shrimp for one minute then remove from heat. Let stand for 10 minutes. Drain in to a colander, cover shrimp with lots of ice and toss to distribute ice. Let shrimp chill. When shrimp are chilled about 10 minutes remove shells and set shrimp aside in refrigerator to chill further.

### For the Sauce:

3 eggs at room temperature

½ cup Creole mustard

¼ cup prepared yellow mustard

2 tbsp paprika

1 tsp cayenne pepper

1 tsp salt

1 bunch scallions, roughly chopped

1 large stalk celery, roughly chopped

½ cup chopped parsley

3 cloves chopped garlic

½ cup catsup

½ cup white vinegar

Juice of one lemon

1 1/3 cups vegetable oil

Place all ingredients except vegetable oil in a food processor and pulse several times to mix. With the processor running slowly add the oil in a thin steady stream. Sauce will thicken to a mayonnaise-like consistency. Place in refrigerator to chill.

### For the assembly:

2-3 heads iceberg lettuce

Pickled okra

Cherry tomatoes halved

Take a whole leaf of lettuce for each serving and place on each salad plate.

Shred enough remaining lettuce to form a shredded lettuce bed in each lettuce leaf.

SHRED VERY THINLY. Place four shrimp on each lettuce bed and spoon over sauce.

Garnish with pickled okra and halved cherry tomatoes.

SERVE AT AROUND 7:00-7:15 PM. AFTER OTHER DISHES HAVE BEEN COOKED TO THEIR "PREPARE AHEAD POINT".