



Anne's Pineapple Shrimp Salad

This recipe is in homage to the lady who hired me to take over at the executive dining room of a major Canadian bank, when she retired two years later. This salad was always welcomed at the luncheons there, especially after Christmas and New Year's pig-outs! It is very refreshing and really good. I particularly like to serve biscuits with this salad. Click on the links at the bottom of the recipe for two of my favourite biscuit recipes.

Makes 4 – 6 Servings

For the Salad:

1 to 1 ½ lbs. cooked shrimp
2 medium sized pineapples (the “Gold” ones are the sweetest)
2 heads butter lettuce; red butter lettuce would be very colourful

Make The Dressing:

1 cup canola oil or other light tasting oil
6 Tbsp. freshly squeezed lemon juice, or more to taste
1 tsp. paprika
2 tsp. sugar
¾ tsp. grated fresh ginger, or more to taste
¾ cup mayonnaise (Hellman's light is fine)
1 ½ Tbsp. ketchup (4 ½ teaspoons)
¼ tsp. Dijon mustard
1/8 to ¼ tsp. Tabasco
1/8 tsp. freshly ground white pepper

Garnish: 2 lemons cut into 8 wedges each,
cilantro, flat-leaf parsley, green onions, thinly sliced on the diagonal

Combine the oil, lemon juice, paprika, sugar & ginger in a jar & shake well. Place the shrimp into a large bowl. Pour half the dressing over & marinate in the fridge for an hour to blend the flavours. In a medium-sized bowl whisk together the remaining dressing, mayonnaise, ketchup, Dijon mustard, Tabasco & white pepper; put aside in the fridge until ready to assemble the salads.

Remove the skin from the pineapples; quarter & remove the cores. Cut the pineapple into bite sized cubes. Tear the lettuce into pieces & arrange on individual dinner plates. Arrange the pineapple cubes in a mound on top of the lettuce; drain the shrimp & place on top of the pineapple cubes. Either drizzle with

the dressing or pass dressing separately. Garnish with cilantro or flat-leaf parsley, green onions & lemon wedges.

****I particularly like this salad with Anne's bran biscuits but my homemade buttermilk biscuits are equally good.**

Phyllis

