

Summer Signature Recipe

Ingredients

2 qts.	Water, salted, boiling
1 lb.	Wild caught shrimp
½ cup	Mayonnaise
½ cup	Onion, minced
½ cup	Celery, minced
1 tbsp.	Lemon juice, fresh
½ tsp.	Salt, kosher
⅛ tsp.	Pepper, black, ground
4	Hot dog buns, split top
3 tbsp.	Butter, melted
½ tsp.	Old Bay Seasoning
½ tsp.	Chives, snipped

Shrimp Roll

Directions

1. Bring 2 qts. of salted water to a boil in a sauce pot.
2. Add the shrimp, turn off the heat and let steep for 2-3 minutes or until the shrimp are opaque throughout.
3. Cool the shrimp in the refrigerator until they are cold, 40°F or below.
4. Roughly chop the shrimp into ½ in. pieces. Put the shrimp in a bowl and toss with the mayonnaise, onions, celery, lemon juice, salt and pepper. Cover and refrigerate for next step.
5. Melt the butter and brush onto the open buns being sure to evenly butter the top surface.
6. Toast the buns in your oven broiler until golden brown and toasty. Evenly distribute the shrimp salad among the 4 buns and top with a sprinkle of Old Bay and snipped chives.