

Cold Shrimp Salad

Ingredients:

1. 2 lbs 21-25 shrimp, head off. Thawed
2. 1/2 white/yellow onion
3. Garlic powder
4. Old bay seasoning
5. 3 Roma tomatoes, sliced
6. 2 cucumbers, peeled, half moon
7. 1 large red onion, julienned.
8. 3 large limes
9. Salsa huichol

Instructions:

1. Fill a medium/ large pot to about 3/4 with water, throw in yellow onion and place on medium/high heat.
2. Season poaching pot with garlic powder and old bay seasoning, about 2-3 tablespoons each
3. Once it reaches boiling point, carefully add shrimp.
4. Let shrimp cook for 10-13 minutes
5. Strain and cool immediately. Either cold running water or an ice bath
6. On a large platter, place all your shrimp, and decorate with the tomatoes, cucumber and red onion.
7. Garnish with fresh squeezed lime juice and salsa huichol.
8. Peel n' eat as an appetizer