

## Bay Shrimp Salad

This is a great appetizer to make for any occasion. The bay shrimp are tossed with citrus flavors, spice, and crunchy veggies. You may serve the salad with crackers, toast, or enjoy it alone.

### Ingredients

3 pounds cooked bay shrimp  
1 cup red onion, finely diced (about 1 onion)  
½ cup jalapenos, seeded and finely diced (about 3-4 jalapenos)  
1 cup green bell pepper, seeded and finely chopped (about 1 pepper)  
1 cup red bell pepper, seeded and finely chopped (about 1 pepper)  
1 cup Italian parsley, stems removed, finely chopped (about 2 bunches)  
½ cup extra virgin olive oil  
¼ cup + 2 tablespoons fresh lemon juice (about 2-3 lemons)  
¼ cup + 2 tablespoons fresh lime juice (about 2-3 limes)  
2 teaspoons salt  
½ teaspoon black pepper  
¼ teaspoon cayenne pepper  
½ teaspoon tabasco sauce

### Preparation

Mix red onions, jalapenos, bell peppers, and parsley in a large mixing bowl. Add shrimp, salt, black pepper, cayenne pepper, tabasco sauce, olive oil, lemon and lime juices and toss. Cover and refrigerate overnight or until flavors develop.

\*I recommend purchasing frozen bay shrimp from the seafood counter and thawing in a bowl of water when ready to use.

Serves 10-12