

RECIPE

Sully's Shrimp Salad

Want to be a rock star and have a great summer salad? Not a lot prep time but “off the charts” delicious! I make it when the Jersey Tomatoes are in prime time and they are now!



INGREDIENTS

- 1 lb large shrimp cooked, peeled and deveined
- 2 large beef steak Jersey Tomatoes – cut in quarters or chunks
- $\frac{3}{4}$ cup of fresh string beans in one inch pieces – blanched
- $\frac{1}{4}$ cup of Vidalia onion coarsely chopped
- One 2-ounce jar diced pimientos, drained
- 8 slices of bacon – cooked slow and crispy to make bacon bits
- $\frac{1}{4}$ cup of red wine vinegar
- $\frac{1}{4}$ cup of extra virgin olive oil – whisked
- salt & pepper to taste



PREPARATION

- Combine all ingredients except bacon bits and refrigerate for a cocktail hour.
- When ready to serve and eat toss in bacon bits and salt and pepper to taste. Bon Appetite!

MIX IT UP

Mediterranean Style

Add $\frac{1}{2}$ cup crumbled garlic and herb feta cheese

1 clove garlic, minced

Mexican Style

1 small avocado, diced (about 5 oz)

1 jalapeño, seeds removed, diced fine

1 tbsp chopped cilantro

2 limes juiced

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