

Shrimp Salad©

Ingredients:

1 cup	basmati rice
2 cups	water
1 tsp.	salt
1 tsp.	lemon pepper
1 tsp.	curry powder
1–12 oz. jar	artichoke salad, not drained, chopped
2 Tbsp.	white balsamic or apple cider vinegar
1 1/2 lbs.	shrimp, deveined and cooked
1 tsp.	green Tabasco™
1 tsp.	lemon pepper
1 small red	bell pepper, sliced
4 stalks	celery, sliced
1 large	Vidalia onion, sliced

Method:

Spray a pot with a non-sticking spray and add the first five ingredients. Stir to blend and bring to a boil. Add juice from artichoke salad and vinegar. Stir, cover and turn fire on low. Simmer 35 to 45 minutes or until done. Add remaining ingredients to the hot rice and stir together. Cover and let sit for another ten minutes. Serve warm or cold. Refrigerate up to two days.

Hint: If the salad is too dry, add a little mayonnaise and sour cream.