

Shrimp-Lumache Salad©

Serves 6 - 8.

Lumache - Ingredients:

8 cups water
2 Tbsp. oil
1 tsp. salt
8 oz. lumache (an egg, tomato, spinach elbow pasta) or any spiral pasta

Method:

Spray a pot with Pam™. Add water, oil and salt and bring to boil. Add lumache and cook until tender. Rinse briefly under cold water. Drain well.

Dressing - Ingredients:

4 kosher dill pickles, cubed
6 - 8 stalks celery, sliced
2 Tbsp. chili sauce
2 Tbsp. balsamic or apple cider vinegar
2 Tbsp. lemon juice
2 tsp. lemon pepper
1 tsp. salt
1 tsp. sugar

Method:

Mix dressing ingredients and fold with **hot** lumache. Refrigerate overnight or up to 3 days. Cover with plastic when cold.

To Serve - Ingredients:

1 lb. cooked shrimp (save 10 for decoration), cut lengthwise in half
8 oz. sour cream
1/2 cup mayonnaise
1 bunch spring onions, chopped
10 cherry tomatoes, cut in half
parsley

Method:

When ready to serve, fold remaining ingredients into marinated lumache. Taste for salt. Decorate with shrimp, cherry tomatoes and parsley.

Mint Julep Punch©

Serves 6 - 8.

Ingredients:

12 oz. frozen orange juice concentrate, defrosted
6 oz. frozen lemonade concentrate, defrosted
6 - 8 oz. bourbon
1 - 28 oz. bottle club soda
1 - 10 oz. bottle tonic water
mint leaves
orange or lemon slices

Method:

In a tall pitcher stir orange juice concentrate, lemonade concentrate and bourbon together. Just before serving add club soda and tonic water. Serve over ice. Float mint leaves on top and put a slice of orange or lemon on the rim of the glass.