

Barbara's Shrimp Salad

Source: Barbara Allen 2015

Ingredients

- Nappa cabbage
- Kale
- red pepper
- fennel bulb (anise)
- radishes
- dill
- Spanish green olives
- tiny cooked shrimp
- lemon juice, quite a bit
- olive oil
- little mayo
- some ketchup
- Sriracha sauce, a bit
- salt and pepper

Method

The dressing is total guess work and done to taste. I used half a juicy lemon, maybe a bit too much. Go easy on Sriracha sauce. Added a little sugar and more mayo to balance. Hmmm, after making this a few more times I would say I used about 3 heaping tbsp mayo, lemon differs according to how juicy, a big splash or two of olive oil, a couple of good squirts of ketchup. I never feel secure doing this but it usually turns out very well. You want enough to cover the salad which is big.

Thinly slice cabbage and kale, fennel, like coleslaw. Small cubes of red pepper, small bits of radish, sliced olives. When I had it at Barb's I didn't realize all those things were in it because they were all small bits.

Notes

Yummy, crunchy, fresh, different.