



James Beard's Shrimp Salad "Edwardian"

Marinate 2 C cooked shrimp in a vinaigrette sauce heavily flavored with dill. Let stand for 2 hours. Drain and combine with 1 C finely chopped celery, 2 T grated onion, and enough mayo to bind the salad. Serve with asparagus tips and quartered hard-cooked eggs.

Vinaigrette: 3 or 4 parts oil to 1 part vinegar. Salt and Pepper to taste.