

CREAMY SHRIMP & CRAB SALAD



Ingredients :

- 1/2 lb cooked shrimp, chopped
- 1/2 lb imitation crab, shredded or chopped
- 1/4 cup mayonnaise
- 2 tbsp sour cream
- 1–2 tbs fresh lemon juice (to taste)
- 1 tsp Dijon mustard (optional but adds a little zip)
- 1 stalk celery, finely diced
- 1 green onion or 2 tbsp red onion, finely chopped
- Salt and black pepper (to taste)
- 1/2 tsp Old Bay or Cajun seasoning (or more if you like a kick)
- Optional: a few dashes of hot sauce, fresh dill, or parsley for brightness



Poaching Seasoning for Shrimp (5-quart saucepan)

Water amount: Fill the pot with about 3–4 quarts of water (enough to cover the shrimp by a few inches).

Add:

- 2–3 tablespoons kosher salt (or 1½ tbsp table salt)
- 1½ teaspoons garlic powder
- 1 teaspoon onion powder
- Optional but great:
 - Half a lemon, sliced
 - 1–2 bay leaves
 - 5–10 peppercorns or a few cracks of black pepper
 - 1 tsp Old Bay or Cajun seasoning (just for depth—not for spice)



Instructions

- In a mixing bowl, combine the chopped shrimp and imitation crab.
- Stir in the mayo, sour cream, lemon juice, and Dijon mustard until everything is coated.
- Add the celery, onion, seasonings, and any optional ingredients you like.
- Mix well, taste and adjust seasoning.
- Chill for at least 30 minutes before serving.

POACHING INSTRUCTIONS

- Let the water come to a gentle simmer, not a hard boil, before adding the shrimp. Then cook just until they turn pink and curl—about 2–3 minutes depending on size.
- Cool them fast (ice water works great), then pat dry before mixing into your creamy salad.