

# SHRIMP REMOULADE IN LETTUCE CUPS

By: Simply Creative Chef Rob Scott

4 cup Mayonnaise  
2 Scallions, minced.  
¼ cup Celery, minced  
1 tbsp. Parsley, minced.  
1 tbsp. Dill pickle relish  
1 tbsp. Red wine vinegar  
2 tsp. Dijon mustard  
2 tsp. Capers drained and finely chopped.  
1 tsp. Worcestershire sauce

Combine all ingredients and mix well.

1 ½ Lbs. Cooked Medium Shrimp

1 Package Romaine Hearts

Place Romaine Hearts on Platter top with Shrimp and Remoulade Mixture.

Serves 6-8

