



2 lbs. Large Shrimp 2 c Mayonnaise

½ c Chopped Carrots

½ c Chopped Celery



Directions:

Boil shrimp until they turn orange and are fully cooked. Cool in refrigerator for about 2 hours. After cool, peel and chop into thirds. Mix gently with carrots, and celery. Add mayonnaise, mix gently, and serve as is or in a wrap.

Recipe For: Pineapple Glazed BBQ Shrimp

ingredients:

1 Pineapple, chopped

2 lbs. Large Shrimp, peeled and de-veined

Barbeque Skewers

½ c Light Brown Sugar

¼ c Honey

¼ c Pineapple Juice (crush up some pineapple chunks)

Directions:Skewer shrimp and pineapple chunks alternately until done. You should have approximately 10 complete skewers with about 6 pieces on each. In bowl mix pineapple juice, honey, and brown sugar. Place skewers on grill and brush with glaze on one side. Cook for about 4 minutes on high temperature and

turn over. Glaze other side and cook 4 more minutes and serve!