Shrimp salad



Ingredients

♥ 500 g peeled shrimp (fresh or frozen)
♥ 1 dl mayonnaise
♥ 1 dl sour cream
♥ 1 tbsp lemon juice
♥ 1 bunch fresh dill
♥ ground salt and pepper

Instructions

Mix together mayonnaise, sour cream, and lemon juice. Season with ground salt and pepper.

Stir in chopped dill.

Then mix in the shrimp (save some for garnish). I use whole shrimp here, but you can slice some of them into smaller pieces.

Place the shrimp salad in a bowl. Garnish with some shrimp on top.

Feel free to serve the shrimp salad on freshly baked **Seed Loaf** with butter, cucumber, more shrimp, dill, and a squeeze of lemon.

Tips

♥ The recipe is intended for 500 g of fresh, peeled shrimp. Alternatively, you can use frozen shrimp that you thaw before peeling. 1 kg of shrimp with shells is equivalent to about 500 peeled shrimp. You can just scale down the recipe if you

want to make shrimp salad from a smaller portion of shrimp.

♥ You can also optionally mix in some finely chopped red onion.

♥ See also **Egg Salad with Shrimp** and **Skagen Salad** which are often served on **Toast Skagen**.

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