

Shrimp-Pasta Salad

1 pound shrimp, cooked, peeled and deveined
1 pound shell pasta, cooked and drained
1 cup chopped onion (about 1 large onion)
1 cup chopped celery (about 5-6 ribs,
including leaves at top)

Dressing:

1 cup mayonnaise
1 cup sour cream
2 T. Dijon mustard
1 T. Old Bay Seasoning
Fresh ground pepper to taste



Place shrimp, pasta, celery, and onion in large mixing bowl. To make dressing, blend all ingredients and mix with shrimp, pasta, onion, and celery, until well-moistened. (These dressing amounts are variable; add more mayo and sour cream for a creamier salad, or use low-fat mayo and sour cream). Adjust seasoning, adding more Old Bay and/or salt, as desired.

Chill before serving, at least four hours, or best, overnight. Serves 8-10.

from Jane Connolly 1990