

Baltimore Shrimp Salad

with Lemongrass-Ginger-Orange Tea

1 lb Pasta (Rotini or Elbow Macaroni)
2 lb Shrimp, steamed
1 C Mayonnaise
2 T Sour Cream
2 T Vinegar (White or Cider)
1 1/2 t Sugar
3/4 t Celery Seeds
1/4 t Mustard Powder
1 1/2 T Old Bay Seasoning
3-4 stalks Celery hearts, diced

1 T White Truffle Oil (or light-flavored oil like safflower, grape seed, avocado)
1 T Green Onions (Scallions), diced (optional)
1 Jalapeño Pepper, diced (optional)
Bacon Bits (optional)
1 T Garlic, chopped
2 T Pickle Relish (dill or sweet)
1 C Lemongrass-Ginger-Orange tea, brewed and cooled

PREPARE THE SHRIMP: Cut cooked shrimp into bite-sized pieces if using large shrimp. If using small shrimp, no need to cut. Return to the refrigerator until ready to use.

COOK THE PASTA: Boil the pasta until al dente. Immediately submerge in cold water until pasta is cold to the touch. Remove from water and drain thoroughly. Place in a large bowl and toss with truffle oil (or substitute oil). Set it aside.

MAKE THE DRESSING: In a medium bowl, combine mayonnaise, sour cream, vinegar, sugar, celery seeds, mustard powder, Old Bay seasoning, diced celery, green onions (if using), jalapeño pepper (if using), bacon bits (if using), garlic, and pickle relish. Mix thoroughly. Add the brewed and cooled Lemongrass-Ginger-Orange tea to the dressing mixture and blend well.

COMBINE PASTA AND DRESSING: Slowly add the dressing mixture to the pasta bowl, mixing until you reach your desired consistency. Add the steamed/cooked shrimp and blend thoroughly. Taste and season with more Old Bay, salt, and pepper as needed. Adjust the amount of dressing to your preference.

CHILL AND SERVE: Refrigerate the salad until it is very cold. Taste again and adjust seasonings if necessary.

NOTES: Top with fresh avocado chunks just before serving to prevent browning. Alternatively, place avocado chunks in a bowl next to the salad so guests can add them if they choose. Squeeze with a bit of lemon or lime juice to prevent browning.