



RICE SHRIMP SALAD

1 cup converted rice

1½ cup water (may need a little more)

1 t. salt

1 bay leaf

1 slice lemon

Cook 20 – 25 minutes until rice is done but not too soft.

Toss with ¼ cup homemade French dressing and freshly ground pepper.

Cool. Add

½ cup chopped Vidalia onion

½ cup diced red pepper

¼ cup chopped parsley

2 cups chopped celery

1 can pimientos

1½ cups shrimp (cut in pieces)

Add another ¼ cup dressing mixed with ¼ cup mayo and 1 t. curry powder.

French Dressing

¾ t. salt

4 T. wine vinegar

1 crushed garlic clove

1 t. Dijon mustard

¾ cup olive oil or salad oil

salt and pepper

Whisk in olive oil until slightly thickened and smooth.