
Creamy Shrimp Salad Crostini

Total time: 30 min Yield: 60 servings

Ingredients

2 lb shrimp (cooked, 1/4" diced)
6 extra large eggs (hard-boiled, small diced)
2 cup red onion (finely minced)
1/2 cup dill (minced)
1 tsp garlic (minced)
2 lemons (zested & juiced)
1/4 cup prepared horseradish
2 cup mayonnaise
1 cup sour cream
salt
pepper
2 baguettes (thinly sliced and toasted for crostini)
dill

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Instructions

In a large bowl, combine the shrimp and eggs and refrigerate.

In a medium bowl add onion, dill, garlic, lemon zest and juice, horseradish, mayonnaise and sour cream. Mix until thoroughly combined, adding salt and pepper to taste. Add the dressing to shrimp and egg and gently combine. Adjust seasonings if needed.

Portion shrimp salad onto toasted bread. Arrange on a platter, garnish with dill and serve.

This easy appetizer recipe is great for large gatherings and can be easily halved for fewer guests. Serve with a glass of sparkling wine or beer.

Recipe brought to you by:

Chef Lee Anne Wong