

Our State eats

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Chopped Shrimp Salad

- 1 pound cooked shrimp, peeled, deveined, and coarsely chopped
- ½ cup mayonnaise
- 2 tablespoons fresh lemon juice
- ½ cup celery, chopped
- ¼ teaspoon Tabasco sauce
- ¼ teaspoon salt
- ⅛ teaspoon white pepper, freshly ground
- 2 hard-cooked eggs, diced
- Lettuce leaves (optional)
- Tomato wedges (optional)

In a medium bowl, combine mayonnaise, lemon juice, celery, Tabasco, salt, and pepper. Gently stir in eggs and shrimp. Mix thoroughly. Chill several hours or overnight. Serve on lettuce leaves. Garnish with tomato wedges.



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Deluxe Crab Cakes

- 1 pound backfin or claw crabmeat
- 1 egg, beaten
- 2 tablespoons mayonnaise
- ½ teaspoon dry mustard
- ⅛ teaspoon cayenne pepper
- ⅛ teaspoon Tabasco sauce
- ½ teaspoon white pepper, freshly ground
- 3 tablespoons fresh parsley, finely chopped
- 1½ tablespoons fresh cracker crumbs
- Vegetable oil, for frying
- Lemon wedges (optional)

In a medium bowl, combine egg, mayonnaise, mustard, cayenne, Tabasco, and pepper, and whisk until smooth. Add crabmeat, parsley, and crumbs, and toss together lightly with a fork. Shape into 6 to 8 patties. Place patties on a baking sheet lined with parchment paper. Cover with plastic wrap and chill for 30 minutes.

Fry in hot oil until golden brown, about 4 to 5 minutes per side. Drain on paper towels. Serve with lemon wedges.



Rémoulade Sauce

- ½ cup mayonnaise
- 2 tablespoons sour cream
- 1 teaspoon ketchup
- 2 teaspoons water
- 1 teaspoon lemon juice
- ½ teaspoon Dijon mustard
- ¼ teaspoon hot sauce
- 1 tablespoon fresh parsley, minced
- ¼ teaspoon Creole seasoning
- ⅛ teaspoon white pepper

Whisk together all ingredients and chill for 1 hour before serving.

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