

Dear Walking Fish Members,

Welcome to the summer 2012 CSF! We are looking forward to providing a variety of seafood to our members this summer.

Today we will be bringing summer (brown) shrimp to Raleigh. The shrimp are large, high quality, wild caught North Carolina shrimp that are renowned for their distinctive flavor. The shrimp count will be approximately 21 - 25 shrimp per pound.

Hope you are having a wonderful summer!

Week 1: July 10th Delivery

Where:

3– 4 pm – Holy Trinity Lutheran Church Parking Lot (intersection of Clark and Brooks Avenue)
4:45 – 5:15 pm – Duke Raleigh Hospital Parking Lot (P1 South Parking Garage, next to the lower level entrance)

Who: Every Week and BLUE group

Share Description:

SHRIMP – Trawl caught in Pamlico Sound (James Styron Fish Company)

Easy Shrimp Salad

1 lb. peeled and deveined shrimp
¼ cup small dice celery
3 – 4 green onions, small slices
1 tsp. dill weed
2 -3 TBSP Mayonnaise (adjust according to your own taste)
Salt and pepper
Old Bay Seasoning mix

Bring a pot of water to a boil. Add 1 – 2 tsp. Old Bay Seasoning mix and the shrimp. When the water begins to boil again and the shrimp are pink, remove from heat, drain and cool the shrimp. Mix together all other ingredients (celery, green onion, dill weed, mayonnaise, salt and pepper). Cut the shrimp in half and add to the mixture.

** I topped leaf lettuce with the shrimp salad and added yellow peppers, tomatoes and cucumbers from the garden!