

RECIPE CARD

BY CHEF *GONZALO GARCIA*

SHRIMP ROLL

INGREDIENTS

- 2 lbs medium shrimp, deveined and small chopped
- 2 cups fresh hand-juiced limes
- 4 oz fresh hand-juiced lemons
- 2 cups mayonnaise
- 1 cup small-diced celery
- 1 tsp celery seeds
- 1 cup small-diced red onions
- 1 oz chopped celery leaves
- Butter
- Lobster roll bread
- Tabasco, to taste
- Salt and pepper, to taste

PROCEDURES

1. After gathering your ingredients, start by cutting all of them to the desired size.
2. The shrimp should be placed in a container and covered completely with lime juice to cure. It must be covered and stored in the fridge for about an hour to cure properly.
3. After the shrimp is cured, proceed by mixing the rest of your mise en place in a bowl.
4. Next, toast your lobster roll on both sides with butter, including the inside as well.
5. Lastly, place your shrimp salad in the toasted lobster roll and enjoy your shrimp roll.