

Shrimp and Crab Macaroni Salad

Savannah · 30/09/2024



Prep Time

4 hrs

Difficult

Medium

Servings

4 hrs 45 mins

Description

A chilled seafood macaroni salad for hot summer days featuring small shrimp and either imitation or real crab meat

Ingredients

- - 5 large eggs - 3 cups uncooked elbow macaroni - ½ pound fresh shrimp
- peeled and deveined - ½ pound crabmeat - 2 strips celery
- diced - ½ onion
- minced - ½ green bell pepper
- diced - 1 cup mayonnaise - ½ cup milk - 2 teaspoons cocktail sauce - 1 teaspoon dried dill weed - 1 teaspoon chopped fresh mint - 1 teaspoon salt - ½ teaspoon white sugar - ? teaspoon hot pepper sauce - 2 teaspoons paprika
- or as desired

Instructions

1. Prepare salad: Place eggs in a saucepan and cover with water. Bring to a boil
2. remove from heat
3. and let eggs stand in hot water for 15 minutes. Remove eggs from hot water
4. cool under cold running water
5. and peel. Slice 1 egg for garnish; chop remaining 4 eggs. Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in boiling water
6. stirring occasionally
7. until tender yet firm to the bite
8. about 8 minutes. Drain. Combine shrimp
9. crab
10. macaroni
11. chopped eggs
12. celery
13. onion
14. and bell pepper in a large bowl. Make dressing: Whisk together mayonnaise
15. milk
16. cocktail sauce
17. dill
18. mint
19. salt
20. sugar
21. and hot pepper sauce in a medium bowl until well combined. Pour dressing over macaroni mixture; mix thoroughly. Sprinkle with paprika and garnish with egg slices. Seal the bowl with plastic wrap and chill in the refrigerator
22. 4 to 6 hours.