



German Shrimp Pasta Salad

Savannah · 30/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

8 hrs 30 mins

Description

This is a favorite recipe handed down from my Oma who used to make this for the deli. She used elbow macaroni. I have altered her methods to decrease prep time without sacrificing flavor.

Ingredients

- 1 (16 ounce) package elbow macaroni - 1 tablespoon salt - 3 tablespoons white vinegar - 2 tablespoons white sugar - 1 teaspoon dried dill weed - 1 teaspoon dried parsley - ½ cup olive oil mayonnaise (such as Hellman's®)
- or more as needed - ½ lime
- juiced - 1 teaspoon salt
- or to taste - 2 stalks celery
- diced - ½ onion
- diced - freshly ground black pepper to taste - 2 (6 ounce) cans small shrimp
- drained

Instructions

1. Bring 4 quarts of water to a boil. Add 1 tablespoon salt. Cook elbow macaroni in the boiling water
2. stirring occasionally
3. until tender yet firm to the bite
4. about 8 minutes. Combine vinegar
5. sugar
6. dill
7. and parsley in a large bowl. Muddle the herbs with flat spatula and mix until sugar is dissolved. Whisk in mayonnaise
8. lime juice
9. and 1 teaspoon salt until creamy. Stir in celery and onion. Cover and refrigerate. Rinse pasta under cold water. Fold pasta into the dressing until evenly coated. Cover and refrigerate
10. folding salad occasionally so that dressing is evenly absorbed
11. 8 hours to overnight. Add more mayonnaise if pasta looks dry. Gently fold in shrimp in the last fold before serving. Cook's Notes: Bow ties or small shells also work. If using bow ties
12. mayonnaise may have to be increased by 1/4 to 1/2 cup. Short on time? Still tastes great after chilling for only a couple hours. Mix the dressing first
13. while the pasta water comes to a boil
14. and refrigerate. Chop the onions and celery while the pasta is cooking
15. and add to the dressing in the fridge. When pasta is cooked
16. drained and
17. cooled
18. add to the dressing. Chill until serving time.