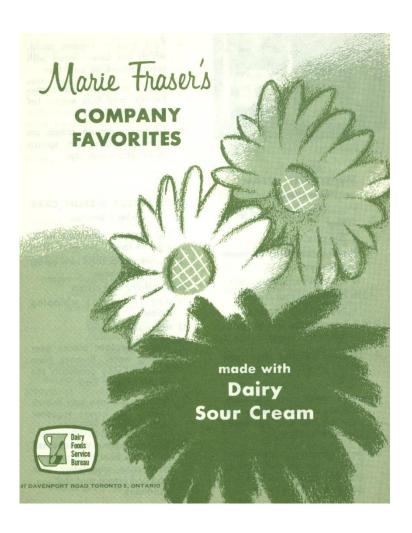
WHAT'S COOKING IN OUR ARCHIVES!

A taste of the past





HAWAIIAN SHRIMP SALAD

(Makes 6 to 8 Servings)

- 2 (4½-ounce) cans shrimp
- 2 cups cooked rice (% cup raw or 1 cup quick-cooking)
- ½ cup dairy sour cream
- 1/3 cup mayonnaise
- 2 tablespoons chili sauce
- 2 teaspoons lemon juice
- 1 teaspoon sugar
- 2 tablespoons sliced green onions
- ½ cup thinly-sliced celery
- ¼ teaspoon onion salt few drops Tabasco sauce
- Rinse and drain shrimp; devein, if necessary. Combine with rice in a large bowl.
- Combine remaining ingredients and add to shrimp salad.
 Toss lightly to combine. Chill.
 Serve in crisp lettuce cups.