

# 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 (⅔ cup raw or 1 cup quick-cooking)
  - ½ cup dairy sour cream
  - ⅓ 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
1. Rinse and drain shrimp; devein, if necessary. Combine with rice in a large bowl.
  2. Combine remaining ingredients and add to shrimp salad. Toss lightly to combine. Chill. Serve in crisp lettuce cups.