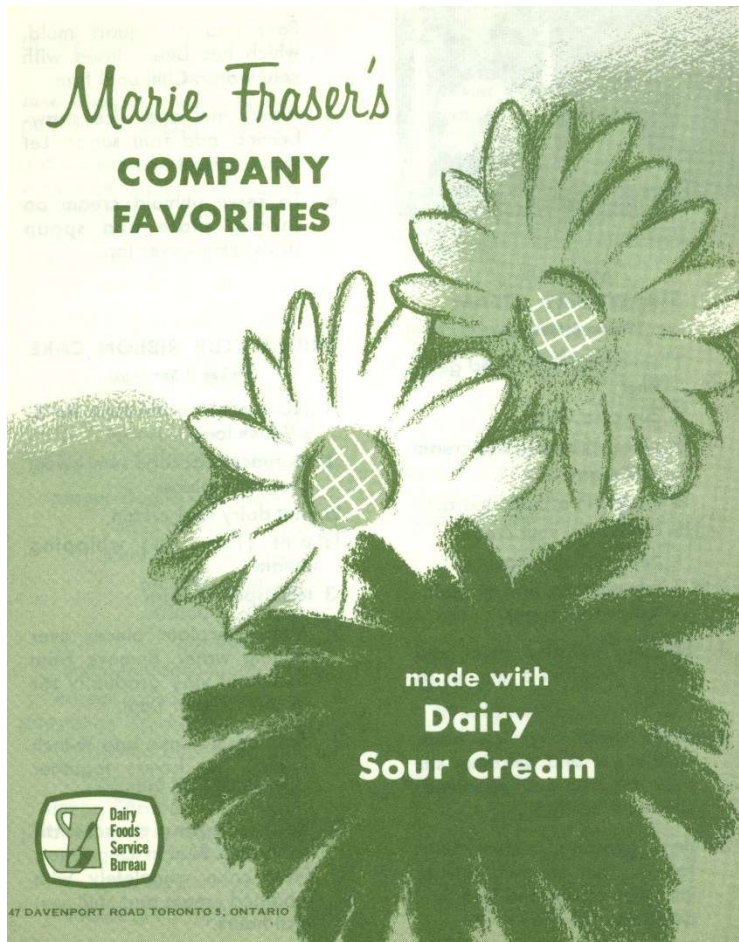


DES ARCHIVES, J'EN MANGE !

Revisiter les goûts d'autrefois



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.