

Marinated Shrimp and Vegetable Salad

by *Charles Kirsch* for the GA National Fair

1 ½ c cooked, deveined Shrimp
2 c seedless cucumber, quartered, sliced
1 c (combined) yellow, orange, red bell pepper, sliced
1 c button mushrooms, cut into small wedges
¼ larger red onion, sliced very thinly
1 Tbs + 1 tsp lemon zest
3 Tbs lemon juice
3 Tbs cider vinegar
1 Tbs sugar + 1 tsp brown sugar
1 1/8 tsp dried dill
¼ c olive oil
Salt & pepper



In a small bowl mix 1 tsp lemon zest, lemon juice, vinegar, sugars, 1/8 tsp dill and salt and pepper. Add shrimp, cover and let marinate at least four hours, overnight is even better. In a larger bowl mix the rest of the ingredients except for the olive oil. Cover and chill the same amount of time as shrimp. When ready to serve, toss together shrimp with marinate, vegetables, and oil.