

SHRIMP SALAD ROLLS

Source: marthastewart.com

Prepared by: Judith Evnen, December, 2016

Serves: 6

1 pound small shrimp, peeled and deveined
1 tablespoon unsalted butter
Salt
Freshly ground black pepper
3 tablespoons freshly squeezed lemon juice, plus more to taste
3/4 cup mayonnaise
1 scallion, finely chopped
24 Parker House rolls
1 small head Bibb lettuce, washed and trimmed

Rinse shrimp under cold running water, and pat dry. Heat butter in a large skillet set over medium heat. Add shrimp; season with salt and pepper. Cook shrimp until bright pink and opaque, about 2 minutes per side. Add lemon juice; remove from heat.

Let shrimp cool. Cut into 1/2-inch pieces. In a large bowl, combine shrimp, mayonnaise, and scallion; toss to coat. Season shrimp salad with salt, pepper, and lemon juice, if desired. Chill. Split open the rolls. Gently press a lettuce leaf into each roll, and fill with a heaping teaspoon of shrimp salad. Serve.

Judith's Notes:

I used a bit of tarragon, and also about 1/2 Japanese mayo. Also, I think I used snipped chives. And homemade worchestershire sauce.

Here is the recipe I used for the rolls:

Parker House Rolls
Bobby Flay

1/2 cups milk
1 stick unsalted butter, cut into pieces, plus more for brushing
1/2 cup sugar
1 package active dry yeast
1/2 cup warm water
3 large eggs, lightly beaten
1 1/2 teaspoons salt
6 cups all-purpose flour

Place milk in a small saucepan and bring to a simmer. Remove from the heat, stir in the butter and sugar and let cool. Dissolve yeast in warm water and let sit until foamy. Combine milk mixture, eggs, yeast, salt, and 1/2 of the flour in a mixer with the dough attachment and mix until smooth. Add the remaining flour, 1/2 cup at a time, and stir until a smooth ball forms.

Remove from the bowl and knead by hand on a floured surface for about 5 minutes. Place in greased bowl, cover, and let rise in a warm place until doubled in bulk, about 60 to 70 minutes. On a floured surface, punch down the dough and shape into desired shapes. Place on a parchment paper-lined baking sheet. Cover again and let rise until doubled, about 30 to 40 minutes.

Preheat the oven 350 degrees F.

Bake for about 20 minutes or until golden brown. Remove from the oven and brush with melted butter before serving.

