
CAJUN SHRIMP SLAW

LOUISIANA SAUCE



Serves: 6 Guests • Skill Level: Easy • Time: 40 minutes

Ingredients

½ white cabbage
(finely shredded)
5 21–25 shrimp
(cooked and peeled)
1 white onion (finely sliced)
1 carrot (shredded)
1 tsp. horseradish sauce
3 drops Worcestershire sauce
⅔ cup mayonnaise
¼ cup tomato ketchup
1 tsp. cajun spice
6 drops Tabasco sauce
3 tbsp. roasted peanuts
1 lime (juiced)
1 tbsp. curly parsley (chopped)
salt and pepper
1 tsp. pickled dill for garnish

For the Cajun Shrimp Slaw

Place all the ingredients into a bowl and gently toss together. Season with salt and pepper. Chill before serving.