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

²/₃ cup mayonnaise

1/4 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. picked 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.

