

BLOMKÅLS OG REJE SALAT

CAULIFLOWER & SHRIMP SALAD

DANISH DAY 2024



Fresh Cauliflower florets, blanched in boiling water 3 to 4 minutes, then plunged in ice water and drained. 1/2 cup per serving.

Peas, frozen & thawed, 1/8 cup per serving

Tomato slices, fresh medium, 2 or 3 quarters per serving

Egg slices, 2 slices per serving

Shrimp Med size, 4 per serving

Ranch dressing

Lowery seasoned spice

Layer cauliflower, peas, tomato, shrimp and top with egg slices in bowl or on plate. Sprinkle with seasoning and drizzle with Ranch Dressing

contributed by Lisa Jensen Danish Day 2024 chair of food committee