

Pork Cracklin's, Shrimp, And Green Pea

14 oz. slab bacon, cut into ½-inch cubes
2 lb. uncooked medium shrimp
½ fresh lemon
1 cup mayonnaise
3 tbs. fresh lemon juice
3 tbs. whipping cream
1 tsp. prepared white horseradish
1 1-lb. bag frozen green peas, thawed
3 cup diced dill pickle
1 head of curly endive
3 hard-boiled eggs, peeled, cut into quarters
2 medium tomatoes, cut into wedges

Cook bacon in skillet over medium heat until crisp and brown, stirring frequently, about 20 minutes. Using slotted spoon, transfer bacon to paper towels to drain. Cover shrimp with water in large saucepan. Squeeze juice of lemon half into water. Sprinkle generously with salt. Bring shrimp to boil. Remove from heat; let stand 1 minute. Drain, cool, and peel shrimp. Cover and chill. Blend mayonnaise, 3 tablespoons lemon juice, cream, and horseradish. Season with salt and pepper. Cover and chill.

Combine shrimp, peas, pickle, and ¾ cup dressing in large bowl. Line large salad bowl with endive leaves. Mound shrimp salad in center of salad bowl. Garnish with hard-boiled eggs and tomatoes. Sprinkle bacon cracklings over top. Serve, passing remaining dressing separately.

Serves 8 to 10 as a side dish.

Submitted by: Janet Hammond from Bon Appetit 2003