

## PHASE II - SHRIMP LOUIS

$\frac{3}{4}$  lb. cooked baby shrimp or medium-size shrimp

Lettuce leaves

1 C canned garbanzo beans, drained

1 large ripe tomato, cored and sliced

2 CLOVER ORGANIC EGGS, hard-boiled

2 lemons, cut in half crosswise

4 ripe black olives

4 thin round slices green bell pepper

### LOUIS DRESSING

$\frac{1}{2}$  C mayonnaise

2 T chili sauce

1 T grated onion

1 T chopped fresh parsley

Salt & Pepper

1 T CLOVER ORGANIC HEAVY CREAM, plus extra to reduce thickness

$\frac{1}{4}$  tspn Worcestershire sauce, or more

Several drops Tabasco sauce

Arrange lettuce leaves to cover two large dinner plates. Place a mound of shrimp on one side and a mound of garbanzo beans on the other. Place tomato slices in the four "corners" of the plate. Cut the eggs lengthwise in quarters and place a quarter next to each tomato slice. Place a lemon half at the end of each plate and 2 olives at the top and bottom. Place the green pepper rings at the edges. Cover and chill if not serving immediately.

Dressing: Combine the mayonnaise, chili sauce, grated onion, parsley, salt, black pepper, cream, Worcestershire sauce, and Tabasco sauce. Stir until blended. Chill, covered, until serving time. If too thick, stir in a little more cream. Serve the dressing in a small sauceboat or bowl beside the shrimp.

Serves 2