

CABBAGE AND SHRIMP SALAD. Remove the intestines from one and a half cupfuls of canned shrimp. This is the black thread which follows around the outer edge. Break the shrimp into pieces and combine it with two cupfuls of finely shredded cabbage. Mix with one cupful of French dressing and let it stand half an hour. Chill and moisten with mayonnaise and garnish with finely shredded green pepper.