

**Plump, fresh tomatoes, hollowed and stuffed with a chilled Mississippi Gulf Shrimp salad featuring capers, green onions and a spicy Creole mayo.**

#### TIME

75 minutes

#### SERVES

4

#### SEASON

spring, summer, fall

#### METHOD

stovetop

#### INGREDIENTS

- 16 oz Mississippi Gulf shrimp, boiled and chopped
- 1/2 bunch green onions, finely chopped
- 3 Tbsp capers
- 1/4 cup mayonnaise
- 2 tsp creole seasoning
- 1 Tbsp lemon juice
- salt, to taste
- pepper, to taste
- 4 each large tomatoes

#### DIRECTIONS

1. Combine shrimp, green onions, capers, mayonnaise, creole seasoning, lemon juice, salt and pepper.
2. Taste and adjust seasoning.
3. Chill for 1 hour to bring out flavor.
4. Slice the top off each tomato and scoop out seeds and pulp.
5. Divide mixture between tomatoes and serve.

Serving Suggestion: Serve with roasted red potatoes or mashed potatoes.