



Seafood Sauce

25ml Finely chopped parsley in GRINDER
50ml Finely chopped spinach in GRINDER
250ml Bamix Mayonnaise
195g Peeled cocktail shrimps, drained
5 Capers (optional)
5ml Pimento, finely chopped with MINCER
Salt and pepper to taste
30ml Milk

Method:

In a saucepan with boiling water, cook parsley and spinach for two minutes, drain well. In a small bowl, combine spinach mixture with the remaining ingredients, and refrigerate. Add seasoning, stir in more milk if sauce is too thick. (Makes 250ml)