**Shrımp cocktaıl**

1 kg peeled shrimps

2 hard boiled eggs

2 tbsp ketchup

4 tbsp mayonese

½ lemon

2 teaspoons salt

2 cucumber pickles

2 tbsp chopped scallions

1 teaspoon blackpepper

Seeth shrimps in boiling water for fifteen minutes and drain. Chop boiled eggs, cut scallions and pickle to small pieces.

 Stir mayonese, ketchup, lemon juice, salt and pepper in a deep bowl, add shrimps and other ingredients. You may cover service bowls with green leaves and place shrimps on top.