Shrimp Salad Club Sandwich

1 pound of medium size shrimp
1 lemon
1 lime
Whole peppercorn
1/4 cup diced carrots
1/4 cup dice celery
1/4 cup diced onion
1/4 cup mayo
Salt & Pepper
Oldbay Seasoning
7 grain bread
Lettuce
Tomato
Bacon (your choice, cook to your liking)

Peel and clean shrimp. In a pot, boil water with lemon and lime juice squeezed into it. Add a handful of peppercorns. Once boiling, add shrimp. Shrimp cook quick, so watch over the pot. Don't cook longer than 2 minutes. Once shrimp are cooked, scoop out and place into a large bowl of ice water to stop the shrimp from overcooking.

Chop the cooked shrimp (I like them on the chunky side). Add the carrot, celery and onion. Add salt, pepper and Oldbay Seasoning (to your liking).

Add mayo and mix until all ingredients are well incorporated. Place lettuce leaf on 7-grain bread, place a scoop of shrimp salad, place tomato and bacon on top, cover with another slice of 7 grain bread.

Makes 4 sandwiches.