



A Crust full of
Attitude!

Homemade Shrimp Dip

1-2 lbs. of boiled and peeled shrimp

1/4 cup sweet onion

6 oz. cream cheese

3/4 cup mayonnaise

1 tsp. horseradish powder

2 tbsp. ketchup

1/4 tsp. seasoned salt

1/4 cup sour cream

Black pepper

Worcestershire sauce

Old Bay Seasoning

Ritz style crackers

1. Cut the shrimp into tiny pieces
2. Chop up the sweet onion, cut more fine than not
3. Mix shrimp and onion, set to the side
4. For the sauce, mix the cream cheese, mayonnaise, horseradish powder, ketchup, seasoned salt, sour cream, 4 dashes of Worcestershire sauce and the black pepper and Old Bay, seasoned to taste in a large bowl, mixing thoroughly with a potato masher or electric mixer
5. Add the shrimp and onion mixture to the sauce. The amount of sauce will vary based on how much shrimp you have and add to your liking. Chill and serve with Ritz style crackers