

## Capt. Scott's Shrimp Dip

1 lb. Fresh or Frozen Oregon Pink Shrimp meat

1 cup Best Foods Mayonnaise (or preference)

4 oz. Cream Cheese

1-2 minced garlic cloves or ¼ teaspoon garlic powder

¼ tsp onion powder or 1 Tbsp dried onion flakes or **3** diced green onion

dash celery salt or ¼ tsp celery flakes

Soften cream cheese. Mix shrimp, mayo and cream cheese in large bowl until shrimp is uniformly minced. Add seasonings. Garnish with parsley and dash of paprika. Serves crew of three.

Better make a double or triple batch. It's that good!!

This is even better after the flavors blend together for several hours or overnight. Put in refrigerator overnight in covered glass container

(New wording)

Soften cream cheese. Mash shrimp (save a dozen individual shrimp to garnish the top), then mix thoroughly with mayo, cream cheese and seasonings in a large bowl. Garnish with parsley and dash of paprika. Chill for a couple of hours or overnight to allow flavors to blend. Serves crew of four.

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