



Herbed Shrimp Dip

prep time:
10 minutes*

cook time:
3 minutes

*chill time extra
makes 8 servings

grocery list

1 lb. shrimp
fresh green onions and fresh shallot
fresh tarragon
ShopRite mayonnaise and sour cream
Worcestershire sauce
seafood seasoning and sea salt
**Morton & Bassett Whole
Black Peppercorns**
crudité, crackers, or chips

herbed shrimp dip

1 lb. fresh shrimp, peeled and deveined
2 fresh green onions, chopped
1 fresh shallot, peeled and chopped
2 tbsp. chopped fresh tarragon
1 cup ShopRite mayonnaise
1 cup sour cream
½ tsp. Worcestershire sauce
seafood seasoning
sea salt

Morton & Bassett Whole Black Peppercorns
crudité, crackers, or chips

1. Bring medium saucepan of water to boil. Add shrimp and cook just until opaque in center and bright pink on outside, about 3 minutes. Drain and cool.
2. Transfer to bowl of food processor; add green onions, shallot, and tarragon. Cover and pulse until shrimp are finely chopped.
3. Transfer mixture to a medium bowl; mix in mayonnaise, sour cream, and Worcestershire sauce. Season to taste with seafood seasoning, salt, and freshly ground **Morton & Bassett Whole Black Peppercorns**. Cover and chill at least 2 hours. Serve with crudité, crackers, or chips.

Per Serving: 360 calories, 2g carbohydrate,
10g protein, 29g fat, 0g fiber, 125mg cholesterol,
260mg sodium

cook's journal

kitchen tools

paring knife
cutting board
chef's knife
measuring spoons
dry measuring cups
medium saucepan
colander
food processor
medium bowl
rubber spatula

recipe note

To peel and devein shrimp, use a sharp paring knife or small pointed scissors to cut a slit through the shell and down the center of the back. Remove the peel and tail. Lift out the vein with point of knife or scissors. Rinse shrimp under running water to remove any grit.

a good idea

For a spicier dip, add hot sauce to taste. Make this dip a day in advance.

