

Cindy's Bloody Mary Shrimp Dip

Submitted by
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Ingredients

- Two 8-ounce packages cream cheese, room temperature
- ¼ cup mayonnaise (use Hellman's Real Mayonnaise or Duke's)
- 1 tablespoon Tabasco
- 3 tablespoons V8 Vegetable Juice
- 1 tablespoon tomato paste concentrate (in the tube)
- 1 tablespoon prepared horseradish
- 3 tablespoons Worcestershire sauce
- 3 tablespoons lemon juice, fresh
- 3 teaspoons minced onions, well drained
- ¼ cup fresh flat leaf parsley, chopped
- 2 stalks celery roughly chopped and then finely minced in the food processor (I add the parsley and do them both at the same time)
- 1 teaspoon Blood Mary Rim Salt (recipe below)
- 1-pound large Old Bay Boiled Shrimp (recipe below), peeled and chopped

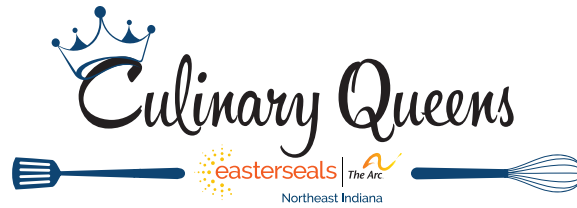
Directions

1. In a medium bowl, mix together cream cheese and mayonnaise until smooth.
2. Add all remaining ingredients except shrimp and mix until combined.
3. Gently fold in shrimp.
4. Cover and chill for a minimum of 24 hours. Gets better as it sits!

Serve dip with various toppings:

- Pretzel Rods
- Celery
- Bacon
- Club Crackers – both whole wheat and regular
- Olives
- Lemons
- Dilly Green Beans
- Pickled Okra

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Bloody Mary Rim Salt

Makes about ½ cup of rim salt.

Ingredients

- ¼ cup kosher salt
- 1 tablespoon celery salt
- 1 tablespoon cumin
- 1 tablespoon granulated garlic (not garlic salt)
- 1 tablespoon smoked paprika
- 1 teaspoon black pepper
- ¼ teaspoon dry mustard powder
- ¼ teaspoon dry powdered ginger
- Fresh lemon or lime wedges

Directions

1. In a small bowl, whisk together kosher salt, celery salt, cumin, granulated garlic, smoked paprika, black pepper, mustard powder, and powdered ginger. Store in a jar or container with a tight lid.
2. To rim your glass when making bloody marys, place rim salt on a small plate. Rub the cut edge of a lemon or lime wedge around the rim of a glass to moisten. Dip rim into the salt. Fill glass with your favorite bloody mary. Enjoy!

Old Bay Boiled Shrimp

Ingredients

- 1-pound large shrimp in the shell – fresher the better!
- ½ cup water
- ½ cup apple cider vinegar
- 2 tablespoons Old Bay Seasoning

Directions

1. Bring water, vinegar, and seasoning to boil.
2. Add shrimp, turning occasionally for 2 to 3 minutes.
3. Drain and let cool. Do not rinse!
4. Once cool, peel, and chop to your liking, roughly or finely (I actually like some of each), and fold into dip base.