

Mississippi Gulf Shrimp boiled, chopped and folded into a rich cream cheese, mayo, Worcestershire and TABASCO® blend. Served with crunchy crackers.

TIME

20 minutes

SERVES

4

SEASON

spring, summer, fall, winter

METHOD

stovetop

INGREDIENTS

- 16 oz Mississippi Gulf shrimp, boiled, peeled and chopped
- 1/2 bunch green onions, chopped
- 8 oz cream cheese, softened
- 1 cup mayonnaise
- 1/2 tsp garlic powder
- 1 tsp Worcestershire sauce
- 1 tsp TABASCO®
- salt, to taste

DIRECTIONS

1. Mix all of the ingredients together.
2. Taste and adjust seasoning.

Serving Suggestion: Serve with crackers or good crusty bread, and other favorite party foods.