



Smoked Shrimp Dip

LIST of INGREDIENTS:

- 1lb. raw shrimp, peeled, deveined
- 2 tbsp BBQ Rub(chefs choice)
- 8oz cream cheese
- 1/2 cup green onions, sliced
- 1/2 cup celery, diced
- 1 tsp garlic, chopped
- 1 tbsp Worcestershire sauce
- 1 tbsp lemon juice
- 1/2 tsp horseradish
- 1 tbsp Tabasco sauce or to taste.

the Method

Season shrimp with BBQ rub, smoke at 225°F for 45 minutes, chill, and chop.

In a large bowl mix remaining ingredients.

Add the chopped shrimp, taste, and adjust seasoning if needed.

Butter or oil a baking dish and add the shrimp mixture.

Bake at 350°F for 10 to 12 minutes or until the mixture is hot and bubbly.

Note: Serve with toasted garlic baguette slices.

