

Sensational Shrimp Mold (or dip)

recipe courtesy Paula Deen, with Peggy Reynolds taking lots of liberties

Ingredients

1 pound of any size shrimp, cooked, frozen (also works with crab, faux crab sticks or any combination)
1 eight-ounce package cream cheese softened (or 4 oz. whipped, at room temp)
1/2 cup mayo
1 - 2 green onion(s) finely chopped, greens and all
2 - 3 tsp. dijon mustard
2 - 3 tbsp. Frank's Hot Sauce
dash of black pepper (opt.)
1 heaping tsp prepared horse radish

Thaw the seafood. Remove any shells or shrimp tails. Place in food processor and pulse 8 to 10 times until finely chopped, but not mushy. Mix together in a large bowl the cream cheese, mayo, green onion, mustard, hot sauce, horse radish and pepper until well combined. Stir in the chopped shrimp/seafood.

If you are making a dip, stop here.

For a mold, line a 2-cup mold or glass bowl with plastic wrap, leaving lots of overhang. Place the mixture into the mold, packing tightly with a spatula. Cover with plastic wrap overhang and chill in the refrigerator for at least 2 hours or overnight. When ready to serve, unwrap the overhang and invert the mold onto a plate. Remove the plastic wrap. Allow to come to room temp. before serving with water crackers, snack crackers or homemade bread.

Notes: You should not need any salt. Spices can be adjusted to taste. The quantities listed above are conservative and will give the mixture a nice "kick" without being obnoxious. I've done a quarter-cup of the hot sauce with superb results.

Prep time: 25 minutes
Inactive prep time (chilling the mold) 2 hours minimum
Serves: 6 to 8