
Shrimp and Chutney Dip

Martha Tate Dougherty

Party Recipes from the Charleston Junior League - 1993

This dip is best when made the day before use.

1 cup shrimp, chopped, cooked, peeled and deveined

16 ounces cream cheese, room temperature

1/2 cup sour cream

1 teaspoon curry powder (or to taste)

1/4 teaspoon garlic powder

1/4 cup Major Grey's chutney, chopped

2 tablespoons milk, as needed

In a medium-size bowl, combine the shrimp, cream cheese, sour cream, curry powder, garlic powder and chutney. Mix well.

Add milk to thin the mixture, if necessary.

Refrigerate overnight.

Yield: 3 cups

Appetizers

Per Serving (excluding unknown items): 2101 Calories; 187g Fat (79.7% calories from fat); 87g Protein; 21g Carbohydrate; trace Dietary Fiber; 912mg Cholesterol; 1767mg Sodium. Exchanges: 0 Grain(Starch); 11 1/2 Lean Meat; 1/2 Non-Fat Milk; 34 Fat.