

---

# Beurre de Crevettes (Shrimp Spread)

*Windsor Family Cookbook*

*Windsor Vineyards, Windsor CA*

Servings: 10

**1 pound cooked bay shrimp (fresh or frozen)**

**1/4 pound butter**

**2 tablespoons sour cream**

**1 teaspoon fresh dill, chopped**

**1 small container whipped cream cheese**

**2 tablespoons green onions, finely chopped**

**1/4 teaspoon cayenne pepper**

**4 tablespoons mayonnaise**

**1 teaspoon mustard powder**

**salt (to taste)**

**pepper (to taste)**

In a blender or food processor, blend the butter, sour cream, dill, cream cheese, green onions, cayenne pepper, mayonnaise, mustard powder, salt and pepper until smooth. Squeeze the water out of the shrimp and chop in pieces. Add to the creamed mixture just before serving. Taste and add the salt and pepper.

Serve with leaves of Belgian endive, cucumber slices and crackers.

## **Appetizers**

---

*Per Serving (excluding unknown items): 135 Calories; 15g Fat (97.8% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 31mg Cholesterol; 135mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat; 0 Other Carbohydrates.*