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# Hot Shrimp Dip (Hot)

*Elizabeth Lamb Tollens*

*Party Recipes from the Charleston Junior League - 1993*

**8 ounces cream cheese, cut in chunks**

**1/4 cup mayonnaise**

**1 teaspoon grated onion**

**1 teaspoon mustard**

**1 teaspoon sugar**

**3 tablespoons sherry wine**

**1/2 pound shrimp (or one 7 ounce can, drained), cooked, peeled and deveined**

**salt (to taste)**

**garlic powder (to taste)**

**1/2 cup slivered almonds**

Preheat the oven to 325 degrees. Butter a one-quart souffle' dish.

Melt the cheese in the top of a double boiler over simmering water, stirring constantly. Transfer to a blender.

Add the mayonnaise, onion, mustard, sugar, sherry, shrimp, salt and garlic powder. Stir until just blended.

Transfer the mixture to the prepared souffle' dish. Sprinkle with the almonds.

Bake until brown and bubbly, about 30 minutes.

Yield: 6 to 8 servings

## **Appetizers**

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*Per Serving (excluding unknown items): 1632 Calories; 164g Fat (86.6% calories from fat); 33g Protein; 24g Carbohydrate; 5g Dietary Fiber; 268mg Cholesterol; 1053mg Sodium. Exchanges: 1 Grain(Starch); 4 Lean Meat; 0 Vegetable; 25 Fat; 1/2 Other Carbohydrates.*