

Skipper's Shrimp & Artichoke Dip

Easy to make, delicious shrimp and artichoke dip:

We usually make a double recipe in a CorningWare dish, but prepared a triple batch, including a pound of fresh cooked, chopped shrimp for the Grady-White Club Palm Island trip.

Freeze leftover portions- wonderful re-heated!



	Recipe serves	Prepared for
	8	8
Ingredient	Amount	Scaled amount
Artichokes - Canned Hearts	8 1/2 oz	8 1/2 oz
Mayonaise	1 cup	16 tbsp
Garlic cloves	1 ----	1 ----
Grated Parmesan Cheese	1 cup	1 cup
Canned Shrimp	4 oz	4 oz
Fresh Cooked Shrimp (Optional- but great)	1/3 lb	1/3 lb
Tabasco Sauce- drops	4 ----	4 ----
Optional- add small can of green chiles	4 1/2 oz	4 1/2 oz

Shopping List

Ingredients	Have it	Quantity
Fresh Cooked Shrimp or Key West Shrimp (optional)	<input type="checkbox"/>	1/3 lb
Canned Shrimp- Med or Small size	<input type="checkbox"/>	4.5 oz
Parmesan Cheese - Grated	<input type="checkbox"/>	1 cup
Garlic - Fresh	<input type="checkbox"/>	1 Clove
Mayonaise	<input type="checkbox"/>	1 Cup
Canned Artichoke Hearts in Water	<input type="checkbox"/>	8.5 oz.
Old El Paso Chilies, Green Chili Pepper Chopped (OPTIONAL)	<input type="checkbox"/>	4.5 oz
Tabasco Sauce	<input type="checkbox"/>	4 - 5 Drops
Crackers or crusty bread	<input type="checkbox"/>	1 Box

Instructions

1. Preheat oven to 350
2. Drain artichokes and canned shrimp
3. Press (or chop) garlic
4. Dice or chop artichoke hearts
5. Mix artichokes, shrimp, grated parmesan cheese, garlic, and Tabasco in bowl (add green chiles- Optional). Add extra mayo if needed.
6. Add chopped fresh shrimp (Optional) and stir
7. Bake uncovered 30 minutes in casserole dish at 350 until lightly browned on top
8. Serve on crackers or crusty bread