

Our State eats

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Baked Shrimp Cocktail Dip

Yield: 8 to 10 servings.

- 1 bay leaf
- 1 tablespoon pickling spice
- 1 pound medium shrimp, thawed, peeled, and deveined
- 1 (8-ounce) block cream cheese, softened
- ¼ cup sour cream
- ¼ cup mayonnaise
- ¼ cup ketchup
- 2 tablespoons prepared horseradish sauce
- ¾ cup shredded Gouda or Swiss cheese
- ¼ cup grated Parmesan
- ½ teaspoon garlic powder
- ½ teaspoon Old Bay seasoning
- Juice of 1 lemon
- Salt to taste
- Freshly ground black pepper to taste
- Texas Pete to taste (optional)
- ½ cup chopped fresh parsley, divided
- Crackers, celery sticks, or pita chips (for serving)

Preheat oven to 350°. Lightly grease an 8 x 8-inch baking dish with cooking spray.

In a large pot, add 3 cups of water, bay leaf, and pickling spice; bring to a boil. Add shrimp and cook just until shrimp turn pink and begin to curl (about 2 minutes). Do not overcook. Remove and discard bay leaf. Strain shrimp in colander in sink. Cover shrimp with ice cubes and allow to cool.

In a large bowl, combine cream cheese, sour cream, mayonnaise, ketchup, horseradish sauce, cheeses, garlic powder, Old Bay, and lemon juice. Taste mixture; add salt, black pepper, and/or hot sauce if desired. Add half of the chopped parsley and stir.



When shrimp is cool to the touch, coarsely chop and add to cheese mixture. Stir until all ingredients are combined. Transfer shrimp mixture to baking dish and bake for 45 minutes or until golden and bubbly. Remove from oven and garnish with remaining parsley. Serve hot with crackers, celery sticks, or pita chips.

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