

Gunpowder Seafood Dip

PREP TIME: 15 minutes

TOTAL TIME: 20 minutes

COOK TIME: 5 minutes (for tea infusion)

8 oz cream cheese, softened

1/2 C mayonnaise

1/2 C sour cream

1 C cooked crab meat, chopped

1 C cooked shrimp, chopped

1/4 C green onions, finely chopped

1/4 C red bell pepper, finely chopped

1 clove garlic, minced

1 † Worcestershire sauce

1 † lemon juice

1/2 † smoked paprika

1 T Old Bay seasoning

Salt and pepper, to taste

1 T loose leaf Gunpowder green tea (feel free to use your favorite green tea)

1 ripe avocado, diced

INFUSE THE TEA: Heat water to 180°F. Add the loose-leaf Gunpowder tea and let it steep for 2-3 minutes. Strain the tea leaves and set the tea aside to cool.

PREPARE THE DIP: In a large bowl, combine the cream cheese, mayonnaise, and sour cream until smooth. Add the cooled Gunpowder green tea, mixing well. Fold in the crab meat, shrimp, green onions, red bell pepper, garlic, and avocado. Add the Worcestershire sauce, lemon juice, smoked paprika, Old Bay seasoning, salt, and pepper. Mix until all ingredients are well combined.

CHILL AND SERVE: Cover the dip and refrigerate for at least 1 hour to allow the flavors to meld. Serve with crackers, bread, or fresh vegetables.