

Spicy Shrimp Dip

This dip is super delicious with a subtle spicy bite. One of my favorite of Floyd's original recipes. It is our go to appetizer to bring to dinner parties because it is always a crowd pleaser.

PREP: 20 minutes

COOK: 10 minutes

SERVES: 4

1 pound Shrimp, peeled - 25/30 count
½ cup Seafood Boil (Zatarain's Crab Boil)
¼ cup of Red Pepper, diced
¼ cup of Yellow or Orange Pepper, diced
¼ cup of Red Onion, finely chopped
⅓ cup Green Onions, diced
2 tablespoons Cilantro, chopped

Zest of one lime
Juice of one lime
¼ cup of Mayonnaise
1 tablespoon of Creole Mustard
½ teaspoon fresh ground Black Pepper
1 teaspoon Garlic Powder

1. Add seafood boil to 8 cups of water in a medium-sized pot, and bring to a boil.
2. While water is heating up, peel the shrimp.
3. Add shrimp to boiling water and shut stove off immediately.
4. Cover the pot and let the shrimp soak for 5 minutes. Drain shrimp and let cool.
5. While the shrimp is cooling, wash and chop fresh ingredients.
6. Chop up shrimp into small pieces, but not diced.
7. Add shrimp, peppers and red onion into a bowl.
8. Add lime juice, lime zest, mayonnaise and creole mustard and gently mix together.
9. Add black pepper and garlic powder.
10. Finish with adding cilantro and green onions and mix well.
11. Refrigerate for one hour. Serve with your favorite crackers.

