

Kip's Test Kitchen



Shrimp Dip

A longtime family favorite that's perfect for sharing.

Prep Time: 20 minutes

Marinate Time: 4 hours

Chill Time: 4–12 hours

Serves: 6–8 as an appetizer

Ingredients

- 1 can tiny shrimp, drained
- 3 tablespoons fresh lemon juice
- 1 brick Philadelphia cream cheese (regular, not low fat)
- 2/3 cup Hellman's mayonnaise (not low fat)
- 1/2 cup finely chopped green onions
- 1/2 cup finely chopped celery

Instructions

- 1 Marinate the Shrimp:** Drain the tiny shrimp and place them in a bowl. Add the fresh lemon juice, cover, and refrigerate for 4 hours.
- 2 Mix the Base:** In a separate bowl, combine the cream cheese and mayonnaise. Using a fork, mix until smooth.
- 3 Add the Vegetables:** Stir in the green onions and celery.
- 4 Add the Shrimp:** Add the marinated shrimp and **smash** with a fork until well combined.
- 5 Chill the Dip:** Cover and refrigerate for at least 4 hours or overnight.

Pro Tip from Kip

It's best to marinate the shrimp for 4 hours and chill the dip overnight. For a crowd, I recommend doubling the recipe—this one goes fast!

To Serve

Serve chilled with Wavy Lay's Potato Chips.

 Kip's Test Kitchen Approved