

Chunky Shrimp Pâté

Ingredients 4 ounces cream cheese 2 tablespoons mayonnaise 1 teaspoon Old Bay ½ lemon 1 pound peeled deveined shrimp

What To Do:

In a medium-sized bowl, blend together the cream cheese and mayonnaise then add the Old Bay and the juice of the lemon. Using a knife (not the food processor) dice the shrimp but don't kill it; you want to maintain the texture. Using a pastry fork cut the shrimp and capers into the cream cheese mixture.