

Seafood Dip

(Adapted from John Folse)

- 4 TBS. Butter
- ½ cup to ¾ cup onions
- ½ cup to ¾ cup celery
- ½ cup to ¾ cup bell pepper (red, yellow and green or whatever is in your fridge)
- ½ cup to ¾ cup green onions
- ½ cup to ¾ cup Tasso – (Cajun sausage)
- Garlic
- ¼ cup parsley (either fresh or flakes)
- 1 lb shrimp

Melt the butter, add onions, celery, bell pepper, green onions, and Tasso. Sauté. Add shrimp. (Chop the shrimp. Shrimp also creates a lot of water so make sure to drain it.)

Separate bowl

- 8 ounces cream cheese softened
- ¾ cup to 1 cup mayonnaise (Hellman's or your preferred brand)
- Hot sauce
- Worcestershire sauce
- Lemon juice
- Cajun seasonings

Mix all together. All cooked portion of the dip. Stir. Either serve hot or chilled.