



Creamy Shrimp Tarragon Dip

This recipe uses clam broth powder to increase seafood flavor. Serve chilled with crackers, warm on bruschetta, or over pasta for a delicious entrée. Makes 3 cups, entrée serves 4.

- 1 lb large shrimp, peeled, deveined
- 1 envelope St. Ours Clam Broth
- 1 shallots or 1 small sweet onion, finely diced
- 2 small tomatoes, cored and seeded, finely diced
- 1 Tbsp unsalted butter
- 3 Tbsp olive oil
- 1-8 oz package cream cheese, room temperature
- 1 ½ tsp dried tarragon or 1 Tbsp fresh, chopped
- ½ tsp crushed red pepper
- 1 tsp black pepper
- 1 tsp lemon zest
- salt to taste

Season shrimp with salt and ½ tsp black pepper. In a large skillet, heat 2 Tbsp olive oil to shimmering, sauté shrimp for 5-7 minutes, until pink, do not overcook. Chop into bite size pieces, keep whole if serving as entrée, set aside. Whisk St. Ours Clam Broth into 1 cup hot water, set aside. Melt butter in the skillet over medium heat, add olive oil and shallots, sauté until soft, 3 minutes. Add diced tomatoes, reserving a few tablespoons to add at end. Sauté 5 minutes. Stir in clam broth, cream cheese, red pepper, ½ tsp black pepper and tarragon. Reduce heat and simmer until sauce thickens. Stir in shrimp and lemon zest, simmer an additional 3 minutes. Stir in reserved tomato. Serve warm on toasted bruschetta or chill and serve as a dip. For an entrée cook 1 lb pasta, drain, add to sauté pan with shrimp mixture, toss until coated.