

"I've served these three snacks at almost every get-together that I've ever hosted. Needless to say, I love them (and hope my guests do too)."

Linda Shane

### **EGG & BACON SPREAD**

- 4 minced hard-cooked eggs
- 3 crumbled crisp bacon slices
- 1 teaspoon horseradish
- 1 teaspoon minced onion
- 1 teaspoon Worcestershire sauce
- 1/4 cup mayonnaise
- 1/4 teaspoon salt (nowadays I leave all salt out)

Mix all ingredients together. Delicious with Ritz crackers and toasted breads.

### **SHRIMP DIP**

- 10 large shrimp, cooked (or 1 small can of shrimp, well drained)
- 1/4 cup mayonnaise
- Tabasco Sauce, three shakes only
- 1 teaspoon onion, grated
- Salt
- Pepper
- Cream (I always use milk)

Clean shrimp. Mash to puree in food blender or in food grinder. Add remaining ingredients. Salt if desired. Add cream or milk to desired consistency (it just takes 1-2 tablespoons). Serve with potato chips.

### **CHIP BEEF SPREAD**

- 1 teaspoon minced onion
- 1 tablespoon butter
- 2 1/2 ounces dried beef, chopped
- Worcestershire sauce
- 6 ounces cream cheese, softened

Cook onion in butter, add dried beef and cook till beef is crisp. Add to cream cheese. Serve with crackers, etc.

