

# Recipe:

## WARM MEXICAN SHRIMP DIP

2 tbsp lemon juice  
1 tbsp corn starch  
1 8 oz pkg cream cheese  
1 can baby shrimp, drained  
¾ cup salsa  
2 tsp horseradish  
½ tsp worcestershire sauce  
½ clove of garlic  
pinch of pepper  
triangle nacho chips

In small bowl, combine lemon juice and cornstarch until smooth. In medium bowl, beat cream cheese and lemon juice mixture until fluffy. Stir in remaining ingredients, except nacho chips. Spoon into pie plate and bake for 15 minutes at 350°. Serve hot with nacho chips for dipping. Top with 2 fresh shrimp and green olives (if desired).

Enjoy!