

After the Easter Egg Hunt

Ingredients:

8 oz.	cream cheese, room temperature
2 oz.	butter, room temperature
3 Tbsp.	sour cream
3 Tbsp.	mayonnaise
2 tsp.	capers, chopped
1 1/2–2 tsp.	lemon pepper
1/2 tsp.	mustard powder
1 Tbsp.	fresh dill, chopped
8 oz.	cooked shrimp, chopped

Method:

Fold all ingredients together with a spatula. Taste for salt and lemon pepper. Shape into a ball or log. Refrigerate 3–4 hours or overnight. Remove from refrigerator 15–20 minutes before serving. Serve with baguettes or your favorite crackers.

Hint: You can omit the shrimp and use crabmeat, lobster, tuna, or chicken. Or, omit all of this and serve as a vegetarian cheese ball.

Just enjoy and remember...You are the Boss in the Kitchen!