

## SHRIMPCUTERIE BOARD WITH DIPPING SAUCE

### Dijon Dipping Sauce

- 1 cup Mayonnaise
- 2 Tbsp Dijon Mustard
- 1/2 tsp Worcestershire Sauce
- 1/4 tsp Garlic Powder
- 1/2 tsp Parika
- Salt to taste

### Herb Dipping Sauce

- 3/4 chopped Parsley
- 1/2 diced Shallot
- 1 Green Onion, sliced
- 1 clove Garlic
- 1/2 tsp Anchovy paste
- 2 Tbsp Capers
- 6 Tbsp Olive oil
- 2 Tbsp Lemon juice
- 1/4 tsp Salt
- Black Pepper to taste

### Savory Dipping Sauce

- 1 cup Mayonnaise
- 3 Tbsp Steak sauce
- 1 1/2 tsp Worcestershire sauce
- 1 Tbsp lemon juice
- Salt and pepper to taste

### Garlic Butter Dipping Sauce

- 1 cup Butter
- 2 cloves Garlic, minced
- 2 Tbsp parsley, chopped
- 1 Tbsp Dill, chopped
- 1/2 tsp Black pepper
- 1/2 tsp Salt

## To Make Sauces

**DIJON DIPPING SAUCE** Mix together all ingredients and refrigerate until needed.

**HERB DIPPING SAUCE** In a blender or food processor, combine all ingredients and blend until smooth. Transfer finished sauce into a bowl and cover with plastic wrap. Refrigerate mixture for a minimum of 15 minutes before serving.

**SAVORY DIPPING SAUCE** Mix together all ingredients and refrigerate until needed.

**GARLIC BUTTER DIPPING SAUCE** Melt the butter in a small saucepan over medium heat until fully melted. Add in the garlic, parsley, dill, black pepper and salt. Cook until the garlic is translucent, about 1 minute. Remove from heat and pour into a small bowl for dipping.

## Serving Suggestions

Dijon, Herb and Savory Dipping Sauces can be made ahead of time and kept in the refrigerator for up to 3-5 days.

**SEAFOOD IDEAS** Cooked Shrimp, Crab Meat, Scallops, Crunchy Breaded Butterfly Shrimp, Pub-Style Battered Shrimp, Popcorn Shrimp, Crunchy Breaded, Calamari, Crab Cakes, Tempura Shrimp, Grilled Skewers

**VEGETABLES & FRUIT IDEAS** Petite carrots , Cherry tomatoes, Endive Leaves, Mini sweet peppers, Radishes, Celery Sticks, Cauliflower florets , Sliced Cucumbers, Lemon Wedges, Grapes, Dried Fruit

**NUTS & BREAD IDEAS** Almonds, Cashews, Baguette slices, Crackers, Bread Sticks

## ADDITIONAL INFORMATION

**Course** [Brunch](#), [Entrees](#), [Starters](#)

**Category** [Seafood](#)