



Shrimp in Cucumber Cups

Makes 30 appetizer servings

Ingredients

- 1 (8-oz.) package cream cheese, softened
- 1/4 cup sour cream
- 1 tablespoon fresh dill
- 1 tablespoon chopped fresh chives
- 1 tablespoon fresh lemon juice
- 1/4 teaspoon salt
- 2 English cucumbers
- 30 Perfect Poached Shrimp, peeled
- Garnish: fresh dill sprigs

Directions

1. Stir together softened cream cheese, sour cream, dill, chopped fresh chives, fresh lemon juice, and salt
2. Cut cucumbers into 30 (3/4-inch-thick) rounds
3. Scoop seeds from centers of cucumber rounds, using a melon baller or small spoon and leaving a 1/4-inch-thick shell
4. Fill cucumber cups with cream cheese mixture
5. Top each with 1 peeled Perfect Poached Shrimp
6. Garnish, if desired