

## Smoky Alaska Surimi Seafood Dip



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 8

### **Ingredients:**

#### **Smoky Alaska Surimi Seafood Mixture:**

2 lbs. Alaska Surimi Seafood, flaked  
and coarsely chopped

1 cup mayonnaise

½ cup sour cream

½ cup bacon, fully cooked and crumbled

¼ cup green onion, sliced

1 Tbsp. lemon juice

1 tsp. hot pepper sauce

2 tsp. Worcestershire sauce

1 tsp. Mesquite seasoning

### **Assembly:**

32 pieces artisan bread, cut into 3-inch squares,  
brushed with olive oil

2 tsp. green onion tops, minced

### **Description:**

#### **Smoky Alaska Surimi Seafood Mixture:**

Mix all ingredients with a fork. Cover and refrigerate until needed.

## **DIRECTIONS PER SERVING**

### **Assembly:**

Grill 4 bread squares and arrange on plate. Put ½ cup of dip in a small ramekin and place next to grilled bread. Garnish with chopped green onions.

## **ALTERNATIVE SERVING SUGGESTIONS**

1. Scoop 2 tsp. of dip in mini tostada cups, garnish with chopped cilantro and serve as an appetizer.
2. Serve dip in one half of an avocado. Place on baby greens and garnish with crumbled bacon, diced tomato and lemon wedge.