



POPCORN SHRIMP PIMENTO CHEESE SLIDERS

These sliders pack a lot of taste into a small sandwich

Yield: 14 Servings



INGREDIENTS

14 Slice	Slider buns, toasted if you like
	Kosher salt and ground black pepper, to taste
4 Slice	Bacon, crispy and chopped
1/4 tsp.	Cayenne Pepper
1/2 C	Mayonnaise
1 pk.	4oz cream cheese, softened
1 pk.	7oz pimentos, drained and finely chopped
3 C	shredded extra-sharp cheddar cheese
1 pk.	12oz SeaPak Popcorn Shrimp

CHEF NOTES

Additions: Like a hotter pimento cheese? Stir in ½ jalapeño (finely diced).

DIRECTIONS

- 1 PREPARE shrimp according to package directions and keep warm.
- 2 IN a medium mixing bowl, stir together the cream cheese and mayonnaise until smooth. Stir in the cheddar cheese, pimentos, cayenne pepper, and bacon (optional). Salt and pepper to taste.
- 3 TO ASSEMBLE sliders: Divide pimento cheese among the bottoms of the 14 slider buns and top each with 3 popcorn shrimp. Place the top bun on top and secure with a skewer.