

Spicy Shrimp and Avocado Dip

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Set out the cream cheese ahead of time so it can get nice and soft. Just put it there on the countertop next to my stove. I can't tell you how nice it is to have my baby girl home for the holidays to keep company with me. I love being with you, Mama. Wash the shrimp carefully. After they are washed you will need to de-vein them. Don't use those ol' plastic cheap ones you can buy down at the Piggly Wiggly. Use the metal de-veiner that I bought you when you left for University. Is it true that your father brought that woman to your dorm room? Mama, she only came over the one time. One's more than enough. Sometimes I don't know where that man's head's at. When working an onion it helps stop the tears if you chew a whole clove of garlic while slicing. Always peel the shrimp over the trash can because that way you can take the whole mess outside and the kitchen won't smell like low tide. Lord knows that's what it smells like every time I bump into her at the market. This is how to sharpen your knives so that you always get the best cut. Don't ever cut on my countertops or I'll bend you over my knee. I'm eighteen Mama. I'm a woman. You're not too old for a spanking. A pinch looks like this. A dash looks like this. A dollop is always generous. Make your own mayonnaise. If you must buy from the grocer use Hellmans only. Always use more Tabasco than any recipe calls for; folks like a little spice in their lives. Maybe that's what your father needed. Mix ingredients by hand; it helps to build patience and strong muscles. This is how you fold in the mayonnaise. This is how you stir in the shrimp. When serving always set out real linen napkins 'cause linen feels so good to wipe your mouth with. This is how you keep avocados from spoiling; put them in a bag with a banana. The avocado likes the banana and the banana keeps it from getting old. When your father left I got old. Mama you're not old. Tell that to your daddy.