Food Shopping List for Holiday Get Together on Wednesday, December 8, 2021

4 Ounces of Smoked Trout Fillet (this comes packaged in the fish dept. of most grocery stores)
4 Ounces of Cream Cheese (Block of Cream Cheese)
2 Ounces of Sour Cream
1 Large Heaping of Chopped Dill
Salt/Pepper to taste
12 Strips of Bacon (any type of bacon can work)
1 Tablespoon Maple Syrup
1 Tablespoon of Light Brown Sugar
1 Teaspoon Dijon Mustard
8 Large Shrimps Uncooked
1 Garlic Clove Minced
½ Yellow Onion (if you have shallots in the house then use 1-2)
2 Tablespoon Fresh Parsley (or the frozen cubes)
2 Tablespoon Fresh Basil (or the frozen cubes)
½ Teaspoon Dry Mustard
1 Teaspoon Dijon Mustard
½ Lemon juiced
2 Tablespoon Olive Oil
2-3 Long Wooden Skewers (optional)

Kitchen Utensils and Mise en Place Holiday Cooking December 8

Hope you enjoy these appetizers!

Preheat your oven to 375 (for the candied bacon)
Food Processor/Strong Blender/Vitamix
Cutting Board
Knife
Measuring Cups
Measuring Spoons
Bowl to put your trout dip in when finished
Baking tray and you can put a cooling rack on top of the baking tray when cooking the bacon.
Sheet of Parchment Paper or Aluminum for the Baking Tray
Small Bowl for Mixing the Ingredients for the Bacon
Paint Brush (for brushing the bacon mixture onto your bacon)
If using Skewers for the Shrimp, then you will need to soak the skewers on a sheet tray with about ¼ inch of water.
Bowl to hold the shrimp for marinating.
Grill Pan for Cooking the Shrimp or You Can Grill the Shrimp on your Grill