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# **JACKSONVILLE** *RECIPE*

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*Inspired by local datil-spiced shrimp dishes*

*Yield: 3 cups*

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## **Step 1: Make the base ranch**

¼	cup buttermilk	2	pinches ground black pepper
1	cup mayonnaise	½	teaspoon dried parsley
½	cup sour cream	¼	teaspoon dried dill weed
¼	and ⅛ teaspoon table salt	¼	teaspoon MSG
½	teaspoon garlic powder		
½	teaspoon onion powder		<i>Combine all ingredients.</i>

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## **Step 2: Bring in some local flavor**

2	cups (about 10 oz) cooked, peeled, and deveined shrimp, cut into small pieces
1	teaspoon lemon juice
⅛	teaspoon celery salt
⅛	teaspoon Worcestershire sauce
4	teaspoons datil pepper hot sauce, or more to taste
1 ½	teaspoons chives, finely cut

*Combine all ingredients into base ranch.*

*Enjoy!*

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