



## Kamaboko Dip

Updated 09-16-2021

Level: Easy

Serves: 4

Prep Time: 15 minutes

Cooking Time: -



- 1 (5.5 oz.) package pink kamaboko (steamed fish cake)
- 2 stalks green onion, finely chopped
- 3 Tbsp. roughly chopped water chestnuts, liquid drained
- 6 to 8 Tbsp. mayonnaise
- Less than  $\frac{1}{4}$  of a small sweet onion
- Kosher salt and ground white pepper, to taste

Ritz Original Crackers (preferred) or tortilla chips, for dipping

1. In a medium bowl, using a large hole grater, grate the entire kamaboko with quick, short strokes (if you grate the kamaboko into long pieces it will be harder to scoop with the cracker).
2. Add the chopped green onion and water chestnuts. Add 6 Tbsp. mayonnaise and mix well. If you want a creamier dip, add more mayonnaise a tablespoon at a time. Mix well.
3. Using a fine grater, grate the sweet onion over the kamaboko mixture, pausing every so often to mix and taste the dip. Stop grating the onion when the dip has enough onion to your taste.
4. Very lightly salt and pepper to your taste.
5. Cover with plastic wrap and refrigerate until ready to serve.
6. Serve with Ritz Original Crackers (preferred) or tortilla chips.

