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Creamy Crab & Shrimp Dip

Ingredients

1 packet frozen shrimps – boiled and chopped small
1 can crabmeat – drained and flaked
4 spring onions – chopped
4 cups cream cheese – softened
3/4 cup grated Beja cheese
1/2 cup sour Cream
1/2 tsp Dijon mustard
1/2 tsp dry mustard
3/4 tsp special seasoning (receipe below)
3/4 tsp garlic powder
3/4 tsp tobasco sauce
3/4 tbsps Worcestershire sauce

SEASONING

Thoroughly combine all the ingredients below together in a bowl and store in an airtight container.

5 3/4 tbsps salt
1 tsp cardamom powder
3/4 tsp cinnamon powder
1 1/2 tsp ground love
1 1/2 tsp allspice
1 1/2 tsp garlic powder
1 1/2 tsp ginger powder
3 1/2 tbsps ground celery seed
1 tbsps dry mustard powder
1 tbsps ground red pepper flakes
1 tbsps ground black pepper
1 tbsps ground bay leaves
1 tsp ground thyme leaves
1 tbsps paprika powder

Preparation

- 1 Throw everything together in a food processor. – except the shrimps, crabmeat, spring onions, Dijon mustard and the grated Beja cheese.
- 2 Blend it till it turns creamy – almost purée the mixture.
- 3 Keep aside 1 1/2 tbsps onions and 1/2 cup of the grated cheese.
- 4 Now add the rest of the onions and cheese along with the shrimps, crabmeat and Dijon mustard.
- 5 Blend the mixture, but ensure the shrimp pieces aren't puréed – leave some bits.
- 6 Preheat the oven to 220 degrees C or 428 degrees F.
- 7 Then scoop all the mixture out in a big ovenproof dish.
- 8 Place the with remaining grated cheese all over the top.
- 9 Bake the dish for about 5 – 10 minutes or till the cheese on top gets brown (once you pop the dish in the oven, you can lower the temperature if you want).
- 10 When done, keep aside to cool for a minute or two.
- 11 Garnish with the rest of the onions and serve the dip hot with some thinly sliced garlic bread.

Cooks Note

