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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 tbsp Worcestershire sauce
SEASONING
Thoroughly combine all the ingredients below together in a bowl and store in an airtight container.
5 3/4 tbsp 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 tbsp ground celery seed
1 tbsp dry mustard powder
1 tbsp ground red pepper flakes
1 tbsp ground black pepper
1 tbsp ground bay leaves
1 tsp ground thyme leaves
1 tbsp 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 tsp 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