



---

Posted on 15 October 2012  
*by Nonnie*

## 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

