

## HOT SEAFOOD SPREAD -----

350 degree oven

Mix with electric beater:

- 8 oz. softened cream cheese
- ½ cup sour cream
- ½ cup mayonnaise

Add: 1 t. lemon juice

¼ t. each – lemon pepper, seasoned salt, worchestershire sauce

Stir in: 2 cups shredded cheddar cheese

½ cup chopped green onions

¼ cup grated parmesan cheese

2 t. dill weed

2 t. minced fresh parsley

1 can tiny shrimp -- rinsed and drained

1 can crabmeat

MIX WELL:

Cut off the top fourth of a round loaf unsliced bread, hollow out leaving shell (1/2" on bottom). Cube the removed bread and set aside.

Fill bread shell with seafood mixture. Place on ungreased baking sheet. Cover loosely with foil. Bake at 350 degrees for 25 minutes. Remove foil – bake 25 – 35 minutes longer until crust is golden and spread is heated through.

Serve the bread cubes and veggies (red & green peppers, cauliflower, whatever).

\*Do not use fat-free products.

Gail Shepard