

IVAR'S CRAB AND SHRIMP DIP

A favorite from Ivar's Fish House and found on FoodTV

8 ounces chive and onion cream cheese, softened

1 teaspoon hot pepper sauce

1 teaspoon Worcestershire sauce

2 tablespoons chopped fresh dill

2 tablespoons white wine

1 cup crabmeat, chopped

1 cup cooked shrimp, chopped

1/4 cup shredded Parmesan

1 loaf sourdough round bread or baguette, cut into 16 slices

Olive oil

Preheat oven to 400 degrees F. Combine the first 5 ingredients in a large bowl. Mix on medium speed using a hand mixer until blended. Fold in the crab and shrimp. Transfer to a shallow 2-cup baking dish. Top with Parmesan. Bake for 20 minutes or until top is lightly brown. sTo make toast points, place bread slices on a baking sheet. Brush with olive oil on both sides. Bake in oven for 8 minutes while dip is also baking. Serve crab and shrimp dip with toasted bread slices.