Cheesy Crab and Shrimp Dip

Ingredients

- 6 Lump Crab Cakes, thawed
- 1/2 cup diced Caesar Parmesan Shrimp (Or substitute reg. Shrimp marinated in a bottle of Ken’s Caesar dressing)
- 1/2 cup shredded Pepper Jack Cheese
- 1/2 tsp. hot sauce (if higher heat level is desired, add 1 tsp)
- 1/4 cup chopped green onion
- 1 Tbsp. capers, drained
- 1/2 cup cream cheese
- 1 cup mayonnaise
- Half fresh lemon juice

Toppings

- 1 1/2 cups Caesar Parmesan Shrimp, frozen (Or substitute reg. Shrimp marinated in a bottle of Ken’s Caesar dressing)
- 1/4 cup Parmesan cheese
- 1 Tbsp. chopped sun dried tomatoes
- Half fresh lemon juice
- 1 Tbsp. green onion

Directions

1. Preheat oven to 350F.
2. Prepare crab cakes by following the directions on the package. Break cooked crab cakes into small pieces.
3. In a medium size mixing bowl, mix all nine dip ingredients together and fold slowly to mix well.
4. Transfer dip into an 8"x8" baking dish and arrange shrimp on the top. Sprinkle Parmesan cheese and sun dried tomatoes over the dip.
5. Bake for 15-20 minutes.
6. When dip is ready to serve, squeeze the second half of lemon juice and sprinkle green onion over dip to serve.
7. Serve with crackers, breads, or chips.

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