



## Stuffed Jumbo Shrimp



## Stuffed Mushrooms



## Cajun Crab Spread



**Shrimp must be Butter-Fried before broiling.**

**Take cooked shrimp –  
-the bigger the better.**

**Lay them on cooking tray.**

**Put either Crab Spread  
or Lobster Spread on Shrimp,  
season it as desired and  
cover it with bread crumbs.**

**Put tray in broiler for 4 minutes,**

**Serve it with fresh lemon.**

**Use regular or Portabella mushrooms.**

**Stuff mushrooms with Crab  
Spread or Lobster Spread.**

**Season it with butter,  
bacon or with desired seasoning.**

**Put them on tray, sprinkle it  
with bread crumbs and bake  
it in oven at 350° for 20 minutes.**

**(Portabella Mushrooms will  
take longer to cook )**

### Ingredients:

- 1 container (1lb) Blue Crab Spread
- 6 green onions, chopped
- 1 large red pepper, diced
- ½ tablespoon butter
- 1 can of tomatoes, drained
- 1 lb soft processed cheese, cut into Chunks
- 2 cups of Monterrey Jack Cheese
- pepper and salt to taste

### Directions:

**Sauté onions and pepper in butter.  
Place in a crock-pot along with the tomatoes, seasoning and cheese. Cook on high until the cheese is melted. Add Blue Crab spread and cook on low approximately 60 minutes.  
Served with Tortilla chips or toasted garlic bread squares.**