

# CRAWFISH OR SHRIMP DIP

Submitted by David & Carolyn Daussin

10-inch Dutch Oven

7-10 coals on bottom

## INGREDIENTS

- ½ medium to large onion, finely chopped
- 2 green onions, finely chopped
- 3 (8-ounce) blocks of cream cheese
- 1 pound cooked crawfish tails or shrimp, coarsely chopped
- Salt & pepper to taste
- ½ stick (4 ounces) butter
- Crawfish boil, or red pepper flakes, or Tony Chachere's to taste, optional
- 1 or more tablespoons half & half or milk to help cream cheese melt.
- Toasted French bread rounds

## DIRECTIONS

- Melt butter in Dutch oven.
- Cook onions in butter until soft.
- Add cream cheese and half & half and cook over low heat until melted.
- Add crawfish or shrimp and seasonings.
- Heat through and serve with toasted French bread rounds.