

CopyCat Bonfish Grill Imperial Dip

Ingredients

8 oz lump crab meat, drained
8 oz cooked and chopped shrimp
1/2 cup mayonnaise
1/2 cup sour cream
1/2 cup grated Parmesan cheese
2 tbsp chopped green onions
Salt and pepper, to taste

Directions

Preheat oven to 350°F.

In a mixing bowl, combine crab meat, shrimp, mayonnaise, sour cream, Parmesan cheese, and green onions. Mix well.

Add salt and pepper to taste.

Transfer the mixture to an oven-safe baking dish.

Bake for 20 minutes or until the dip is hot and bubbly.

Remove from oven and serve immediately with your choice of crackers or bread.