

CopyCat Longhorn Steak House Shrimp Lobster Dip

Ingredients

4 tbsp unsalted butter, divided in half
1 large egg, beaten
 $\frac{1}{4}$ lb shrimps, peeled and the tail removed
 $\frac{1}{4}$ lb lobster, diced roughly
4 green onions, roughly 5 tbsps, finely chopped
 $\frac{1}{3}$ lb smoked Gouda cheese, grated
1 cup Mozzarella cheese, grated
1 pint heavy whipping cream
2 tbsp white wine
 $\frac{3}{4}$ tsp smoked paprika
 $\frac{1}{4}$ cup sun dried tomatoes, finely chopped
salt & ground black pepper, to taste
chips, to serve
parsley, to serve

Directions

Preheat your oven to 350 degrees F.

Saute your tomatoes and onions in 2 tablespoons of melted butter.

Add both seafood and saute briefly.

Deglaze with white wine and reduce briefly.

Season to taste with salt and pepper. Adjust accordingly and set aside.

Using the same pan, melt the remaining butter and add the cream. Bring to a simmer.

Remove from the heat and slowly stir in $\frac{1}{2}$ of each shredded/grated cheeses and egg; stir in paprika until well

combined.

Fold in the cooked lobster and shrimp into the sauce until well combined.

Transfer mixture into a small casserole dish; sprinkle remaining cheese on top.

Bake until brown around the edges.

Garnish with parsley, and serve together with chips