

CopyCat Red Lobster Ultimate Fondue

Ingredients

1 cup Velveeta cheese, cubed
1 cup swiss cheese, grated
1 (10 1/2 ounce) can Campbell's cream of shrimp soup
1 cup milk
1/2 teaspoon cayenne
1/2 teaspoon paprika
1 broiled lobster tail
cooked shrimp
crusty bread
1 diced roasted red pepper (optional)

Directions

Combine everything but the lobster tail, shrimp, crusty bread in a medium saucepan and heat over low heat until melted. stir occasionally.

When melted, stir in the lobster meat or shrimp meat.

Garnish with red pepper if desired and serve with the crusty bread.