

The Eight: Crab and Shrimp Ball

(best if made at least 4 hours before serving)

- 1 8oz package of cream cheese (cut into 6 pieces blend at room temp)
- 1 8oz container of lump crab meat, drained and squeezed
- 8 oz of fresh cooked peeled and de-veined shrimp*, each shrimp chopped into 3 pieces
- 1/2 bunch fresh curly parsley leaves (remove stems)
- 2 fresh garlic cloves
- 1/2 tennis ball sized onion
- juice of 1/2 lemon
- salt to taste
- Lemon Pepper to taste
- 1 bottle or jar of your favorite cocktail sauce

Place the garlic, onion and parsley leaves in food processor and mince. Add the 6 pieces of cream cheese and blend together.

Remove the cream cheese mixture from processor and place in a medium mixing bowl. Add in the crab meat and the shrimp and lightly turn the seafood into the cheese mixture. Add lemon juice and salt and lemon pepper to taste.

Divide the mixture into two. Spoon out each half onto plastic wrap forming a ball. Wrapped tightly and refrigerate for at least 4 hours. (I do it over night)

To serve this appetizer, place each ball on a platter. One of the balls, cover in cocktail sauce, the other leave plain.

Serve with your favorite cracker, pita chip, or celery.

* I buy fresh shrimp at the seafood counter (I live in shrimp country... I better!)

Add enough water to your pot to boil the shrimp. I add approx. 1 teaspoon of Old Bay Seasoning, 2 teaspoons of lemon juice and 1 teaspoon of lemon pepper to the water and bring to a boil. Once the water is raging, add the shrimp one or two pieces at a time so that the water continues to boil. Cook for approximately 30 seconds and remove from the water. Allow to cool before you chop and use in this recipe.