

## **LEFT OVER SEAFOOD SPREAD**

From Donna Harrell

(We had some left over Lobster, and I was trying to figure out what to do with it, it was **NOT** going to the dog.... so I came up with this recipe, and oh my gosh was it great! )

French bread or baguette, sliced sideways into 1/4 inch thick slices, about 4 inches long

Left over cooked shrimp, lobster or crabmeat chopped into small pieces

Equal parts of Mayonnaise and sour cream mixed together (depending on how much seafood you have left over. I used about a 1/3 cup of chopped lobster and about 3 tablespoons each of mayonnaise and sour cream)

1 handful of shredded sharp cheddar cheese (do you like how I measure? maybe 1/4 cup?)

A couple of shakes of Worcestershire sauce (probably a couple of teaspoons or so)

A couple of shakes of cayenne pepper (about 1/8 teaspoon)

A couple of shakes of old bay seasoning (about 1/8 teaspoon)

A pinch or two of Lawreys seasoning salt

Mix all ingredients together (except bread of course) and spread on the bread.

Bake in oven at \*350 for about 15 to 20 minutes until just a bit bubbly on top, and cheese appears to be melted.