

How I Turn a Simple Sourdough Bowl Into the Ultimate Seafood Dip Experience

Here's how I make this standout appetizer that doubles as comfort food in a bowl.



OVEN
375°F

TIME
15 mins

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INGREDIENTS

- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$ lb lump crab meat
- $\frac{1}{2}$ lb cooked shrimp, chopped
- $\frac{1}{2}$ cup cream cheese, softened
- $\frac{1}{3}$ cup mayonnaise
- ... cup green onions, finely chopped
- 2 garlic cloves, minced
- 1 tsp Old Bay seasoning
- $\frac{1}{2}$ tsp smoked paprika
- 1 large sourdough bread bowl
- 1 tbsp lemon juice

DIRECTIONS

- 1. Hollow the Bread Bowl:** I start by slicing off the top of the sourdough loaf and carefully pulling out the soft center, leaving a sturdy shell about an inch thick all the way around. I set aside the torn-out bread chunks - they're perfect for dipping later.
- 2. Make the Creamy Base:** In a large mixing bowl, I mix the softened cream cheese and mayo until smooth. I then stir in the shredded mozzarella, minced garlic, chopped green onions, lemon juice, Old Bay seasoning, and smoked paprika. The mixture should be thick but spreadable.
- 3. Add the Seafood:** Next, I gently fold in the chopped shrimp and lump crab. I try not to overmix - I want big, satisfying chunks of seafood in every bite. Once everything's evenly coated, I give it a quick taste to adjust seasoning if needed.
- 4. Stuff and Bake:** I spoon the creamy seafood mixture into the hollowed bread bowl, pressing it down slightly to fill every inch. Then I place the whole thing on a baking sheet and pop it into a preheated oven at 375°F (190°C) for 20-25 minutes. When it's ready, the top is golden and bubbling, and the bread edges are toasted just right.
- 5. Serve It Up:** Once out of the oven, I let it cool for just a couple of minutes (it's lava-hot inside) and then garnish it with a sprinkle of extra green onions. I serve it on a platter surrounded by the reserved bread pieces, crackers, or even sliced cucumbers and bell peppers for a fresher option.

