



## CREAMY SEAFOOD BOAT

**SERVES:** 10-12 **READY IN:** :45 **PREP TIME:** :10 **COOK TIME:** :05

### INGREDIENTS:

- 1 8 oz package cream cheese, at room temperature
- 1 tsp lemon juice
- ½ tsp garlic powder
- ½ tsp seafood seasoning
- ½ tsp celery seeds
- salt and pepper to taste
- ¼ cup finely chopped red onion
- ¼ cup finely chopped red bell pepper
- ¼ cup chopped fresh parsley
- 1 5 oz can minced clams, drained
- 1 5 oz can lump crab meat, drained
- 1 tub truwhip, thawed
- 1 round loaf Hawaiian bread, center scooped out
- celery sticks for garnish
- lemon wedges for garnish

### DIRECTIONS:

1. Combine cream cheese, lemon juice, garlic powder, seafood seasoning, celery seeds, salt, and pepper in a medium mixing bowl. Stir with a wooden spoon until smooth and silky.
2. Stir in vegetables and parsley.
3. Gently fold in clams, crab, and truwhip.
4. Refrigerate for 30 minutes to incorporate flavors.
5. Mound seafood mixture into the hollowed bread. Garnish with celery sticks and lemons. Serve and enjoy.
6. This recipe makes about 1 quart of seafood mixture.