



Total Time
30 MIN.

Difficulty
EASY

Yields
40

Serving Size
TEN 2-CUP SERVINGS, EACH SERVING 4 PEOPLE

Loaded with crab meat and bursting with creole flavour, this shareable appetizer can be dressed up for a sophisticated menu or enjoyed simply for a casual experience.



Tip

Add Louisiana-style hot sauce to the dip for a spicy appetizer offering.

Tip:

INGREDIENTS

	WEIGHT	MEASURE
shredded Gruyère cheese	2 cups	500 mL
shredded white Cheddar cheese	2 cups	500 mL
grated Parmesan cheese	1 cup	250 mL
sour cream	4 cups	1 L
brick-style plain cream cheese	2 lb	910 g
<i>Campbell's®</i> Signature Condensed Creole Chicken Gumbo	1 tub (4 lb)	1 tub (1.81 kg)
red wine vinegar	1/4 cup	60 mL
finely chopped green pepper	2 cups	500 mL
finely chopped red pepper	2 cups	500 mL
finely chopped green onion	2 cups	500 mL
chopped cooked shrimp (26/30 count)	2 lb	910 g

baguettes, sliced into 40 rounds (1/4-inch/5 mm rounds), toasted

INSTRUCTIONS

1. Toss together Gruyère, Cheddar and Parmesan; set aside 3 cups (750 mL). Beat together sour cream with cream cheese until smooth; beat in remaining cheese blend, soup and vinegar just until combined.

2. Stir in green pepper, red pepper and green onion until evenly distributed. Stir in shrimp. Dip can be refrigerated for up to 3 days.

Portion 2 cups (500 mL/17 oz) dip into shallow, narrow buttered dish. Top with scant 1/3 cup (80 mL) reserved cheese blend. Broil for 2 to 3 minutes or until top is golden and dip is bubbling. Serve with 12 baguette rounds for dipping.