



Hot Cheesy Crab Dip



Ingredients:

- 8 oz cream cheese, softened
- ½ cup sour cream
- ½ cup real Mayonnaise
- 1 ½ cups shredded mozzarella cheese, divided
- ¼ cup chopped chives or green onion, divided, plus more to garnish
- 2 garlic cloves, pressed or grated
- 1 TBLS fresh lemon juice
- 2 tsp hot sauce, or added to taste
- ½ tsp Old Bay seasoning
- 12-16 oz lump crab meat, preferably fresh meat from cooked king crab legs, patted dry

Method:

1. Preheat oven to 400°F and butter a 1 ½ to 2 quart casserole dish.
2. In a large bowl, combine cream cheese, sour cream, and mayonnaise. Use an electric mixer to beat them together until smooth.
3. Add 1 cup of the shredded cheese, chives, garlic, lemon juice, hot sauce, and old bay seasoning. Stir to combined then fold in crabmeat until combined.
4. Spread the mixture into your prepared casserole dish, sprinkle with remaining ½ cup shredded cheese, and bake uncovered at 400°F for 25 minutes or until hot, bubbling, and browned in spots. If more color is on top, you can broil for 1 minute at the end.
5. Garnish with remaining green onion and serve with tortilla chips, mini toasts, cucumber slices, pita chips, or your favorite crackers.