



Louisiana Hot Crab Dip



Ingredients:

- ½ pound jumbo lump crabmeat, free of shells
- 1 (8 ounce) package cream cheese
- ½ cup mayonnaise
- ¼ cup grated Parmesan
- 3 TBLs minced green onions (white and green parts)
- 2 large garlic cloves, minced
- 2 tsps Worcestershire sauce
- 2 TBLs fresh lemon juice
- 1 tsp hot sauce
- ½ tsp Old Bay seasoning
- Salt and pepper to taste

Method:

1. Preheat oven to 325 degrees F.
2. Combine all of the ingredients in a casserole dish and gently stir until thoroughly mixed.
3. Adjust seasoning to taste.
4. Bake for 35 to 40 minutes until lightly golden on top.
5. Serve hot, with hot sauce on the side for those who like it spicy.