



Creamy Crab Dip



Ingredients:

- 8-ounce package cream cheese, room temperature
- ¼ cup mayonnaise
- ¼ cup sour cream
- 2 cloves garlic, minced
- ¼ cup chopped green onion
- 1 ½ tsps Old Bay seasoning
- 1/4 tsp salt*
- 1 tsp Worcestershire sauce
- ½ of a lemon, juiced
- 1 cup freshly shredded cheddar cheese, divided
- ½ tsp hot sauce, or more, to taste
- 1-pound fresh jumbo lump crab meat

Method:

1. Preheat oven to 350°F. Add cream cheese to a mixing bowl and beat until smooth. Stir in mayo, sour cream, garlic, green onion, Old Bay seasoning, salt, Worcestershire, and lemon juice.
2. Add ¾ cup cheddar cheese and hot sauce and mix until smooth. Stir in crab meat.
3. Spread into a 9" pie dish or similar size baking pan and sprinkle remaining cheddar cheese on top. Bake for about 20 minutes or until the top is golden and bubbly.
4. Serve warm with oven warmed Pita wedges, slices of sourdough bread, crackers, tortilla chips or chopped cold veggies.
5. Leftover crab dip will keep, stored covered in the fridge, for up to 3 days. Rewarm in the microwave.

Notes:

Fresh lump crab meat is best for this recipe since it's broken pieces of jumbo lump crab meat. You can find it at the grocery store in a container on ice, in the fresh/refrigerated seafood section. Costco has the best price I've found. Since the crab is the star of the show here, I only recommend using fresh jumbo lump crab meat. You can use canned crab meat if absolutely necessary.