



Creamy Crab Dip



Ingredients:

- ½ pound fresh jumbo lump crab meat
- 8 ounces cream cheese, softened
- ½ cup sour cream
- 2 TBLS mayonnaise
- 1 TBLS lemon juice
- 1 ¼ tsp Worcestershire sauce
- ½ tsp dry mustard powder
- ½ cup grated cheddar cheese
- pinch garlic salt
- paprika, for garnish

Method:

1. Remove cartilage from crab meat.
2. In a large bowl, mix cream cheese, sour cream, may, lemon juice, Worcestershire sauce, mustard and garlic salt until smooth. Add enough milk to make mixture creamy.
3. Stir in half of grated cheese. Gently fold crab meat into mixture.
4. Pour mixture into a 1-quart casserole dish. Top with remaining cheese. Bake at 350° until mixture is bubbly and browned on top, about 25 minutes.
5. Serve with oven warmed pita wedges, crackers, crusty French bread.