



Insanely Delicious Hot Crab Dip



Ingredients:

- 16 ounces FRESH lump crab meat
- 1 (8-ounce) package cream cheese
- ¼ cup sour cream
- ¼ cup mayonnaise
- 1 cup shredded cheddar cheese
- ½ cup shredded parmesan cheese
- 1 tsp garlic powder
- 1 tsp Old Bay seasoning
- ½ tsp paprika
- 2 tsps Worcestershire sauce
- 1 TBLS lemon juice
- 1 tsp lemon zest
- Salt (to taste)
- ¼ tsp ground black pepper

Method:

1. Preheat oven to 350°F. Spray the inside of a 1 to 2-quart baking dish with nonstick cooking spray and set it aside.
2. In a medium bowl, combine the following ingredients: creamed cheese, sour cream, mayonnaise, shredded cheddar cheese, shredded parmesan cheese, garlic powder, Old Bay seasoning, paprika, Worcestershire sauce, lemon juice, lemon zest, salt, and ground black pepper. Make sure to blend these well until it's a creamy mixture with no lumps.
3. Gently fold in the lump crab meat. Be careful not to break the lumps too much; you want some texture in your dip.
4. Spread the crab mixture into your prepared baking dish and bake for 20-25 minutes or until it's heated through and bubbling at the edges.
5. Pair your Hot Crab Dip with sliced baguette or crispy tortilla chips for an irresistible crunch!