

RECIPE

Hot Cheesy Crab Dip

There's nothing like summer on Maryland's Eastern Shore where crabs = summer, summer = crabs.

The recipe is my mother-in-law's and she included it in a cookbook sent to everyone in the family. Enjoy!



INGREDIENTS

1 lb Blue Crab meat
8 oz cream cheese
1 cup sour cream
4 tablespoon mayonnaise
Juice from ½ lemon
2 tablespoons Worcestershire sauce
¼ teaspoon garlic salt
½ cup cheddar cheese



PREPARATION

- Set aside ¼ cup cheddar cheese and crab meat to add later.
- Combine the remaining ingredients in a medium size mixing bowl. If you like a thicker consistency stir with a spoon and if you want it fluffy use a hand mixer.
- Pour mixture into a medium size baking dish and gently fold in crab meat. Top with the remaining cheddar cheese.
- Bake at 350° for 45-50 minutes.



MIX IT UP

Heat it up by adding a few dashes of hot sauce, jalapeños or a splash of buffalo sauce.

Sweeten it up by adding a cup of sweet corn.

Herb it up by adding fresh herbs after baking, like chives, parsley, cilantro or dill. Green onions add great flavor too!

HINTS

Don't use excess cheese.

Don't use claw meat.

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