

Baked Crab Dip

Serves: 2



Ingredients

- 8 oz (225g) cream cheese, softened
- 1/2 cup mayonnaise
- 1/2 cup sour cream
- 1 cup lump crab meat, picked over for shells
- 1/2 cup grated Parmesan cheese
- 1/2 cup shredded mozzarella cheese
- 2 green onions, finely chopped
- 1 garlic clove, minced
- 1 tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon Old Bay seasoning (optional)
- Salt and pepper to taste
- Fresh parsley, chopped (for garnish)
- Crackers or sliced baguette (for serving)

Instructions

1. Preheat your oven to 350°F (175°C).
2. In a mixing bowl, combine the softened cream cheese, mayonnaise, and sour cream. Mix until smooth and well combined.
3. Gently fold in the lump crab meat, Parmesan cheese, mozzarella cheese, chopped green onions, minced garlic, lemon juice, Worcestershire sauce, Old Bay seasoning (if using), salt, and pepper. Mix until evenly distributed.
4. Spoon the crab mixture into your small ceramic brie cheese baker, spreading it evenly.
5. Place the baker in the preheated oven and bake for about 25-30 minutes, or until the dip is bubbly and golden brown on top.
6. Remove the dip from the oven and let it cool slightly. Garnish with fresh chopped parsley.
7. Serve the baked crab dip warm with crackers or sliced baguette.
8. Enjoy your delicious baked crab dip!



EASY & DELICIOUS DIP FOR PARTIES!

enjoy!