



Cheesy Crab Dip

Hot dips in winter are certainly one of those classics

Servings: 10-12

- 12 ounces lump crabmeat
- 2 tablespoons butter
- 2 medium shallots, minced
- 2 (8-ounce) packages cream cheese, at room temperature
- 1/2 lemon, juiced/ 1 clove garlic, minced
- 4 green onions, chopped
- 1 tablespoons Worcestershire sauce
- 1 teaspoon Old Bay® seasoning/ 1 teaspoon hot sauce
- 1/2 cup mayonnaise
- 2 cups shredded Swiss Cheese
- 2 tablespoons panko bread crumbs
- 1 tablespoon parsley for garnish

Preheat oven to 350°F. Bake for 25-30 minutes or until golden.

Drain crabmeat if necessary and pick through for any shells or cartilage. Set aside.

In a small sauté pan, melt butter, add shallots and garlic and cook over medium heat for 2-3 minutes or until shallots are softened. Remove from heat.

In a large bowl, mix cream cheese and lemon juice with a large spoon. Mix in shallot mixture, green onions, Worcestershire sauce, hot sauce, Old Bay and mayonnaise. Fold in Swiss cheese and lump crab meat. Add to a small baking dish and top with panko crumbs. Serve with baguette slices, bagel crisps or crackers.



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