

## PHILADELPHIA® Hot Artichoke & Crab Dip

Yield: 30 servings (1/4 cup per)

2 tablespoons Butter

1/3 cup Diced Celery

1/3 cup Diced Onion

1 1/2 pounds PHILADELPHIA® CREAM CHEESE, softened

1 cup Half & Half Cream

2 teaspoons OLD BAY® Seasoning

1 teaspoon Hot Sauce

2 cups KRAFT® DELUXE MAYONNAISE

1 pound Lump Crab Meat

1 1/2 cups Artichoke Hearts, chopped

1/4 cup Grated Parmesan Cheese

**Baguette Slices** 

- 1. Preheat oven to 350 F.
- 2. Melt the butter in a saucepan over medium heat. Add the celery and onion and cook until softened.
- 3. Add the cream cheese and half & half cream, OLD BAY® seasoning and hot sauce. Stir until melted and smooth.
- 4. Remove from the heat and stir in the mayonnaise, crab meat and artichoke.
- 5. Portion into oven proof dishes, topped with parmesan cheese and bake for 20 minutes until hot and bubbly. Serve warm with baguette slices.

