



Cheese Appetizers

Cooper® Maryland Crab Dip – A Northeast Tradition



SLICE



SHRED



Serves: 8



Prep Time: 15 min



Cook Time: 25 min



Total Time: 40 min

Ingredients

- 1 tablespoon canola oil
- 1 tablespoon minced shallot (about 1 small shallot)
- 2 teaspoons minced garlic (about 2 medium cloves)
- 1/4 cup pickled jalapeños, chopped
- 2 8-ounce packages cream cheese, softened
- 2 tablespoons mayonnaise
- 1 tablespoon Sriracha sauce
- 1 tablespoon lime juice
- 1 teaspoon soy sauce
- 1/4 teaspoon sugar
- 1 18-ounce can crab meat*
- 2 green onions, chopped
- 1/4 cup fresh cilantro, chopped and divided
- 1/2 pound Cooper® Sharp cheese slices, chopped (or shredded)
- Salt and freshly ground black pepper

Directions

1. Preheat oven to 375°F.
2. In a small skillet over medium heat, warm up the canola oil.
3. Add the shallots, garlic, and jalapeño peppers. Cook until the shallots soften and the garlic just begins to brown, or 2 to 4 minutes. Remove from heat and transfer to a mixing bowl.
4. Add the following to the mixing bowl: cream cheese, mayonnaise, Sriracha sauce, lime juice, soy sauce, sugar, crab meat, Cooper® cheese, green onions, and half of the cilantro. Combine.
5. Transfer mix into a small oven-proof baking dish. Place the dish in the oven on middle shelf and bake for 20 minutes, or until slightly brown.
6. Remove the crab dip from the oven, then sprinkle the remaining cilantro over the top.
7. Serve with water crackers, a nice baguette, pretzel bread, or whatever you prefer.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.