## WARM CRAB DIP

Prep time: 10 min. Cook time: 20 min. Total time: 30 min.



This warm and creamy crab dip with the hint of horseradish and dill flavors makes an excellent choice for any small get together or pot luck. Served with flavored crackers or baguettes, this dip will disappear quickly and can be easily doubled for more of that delicious flavor.

1 (8oz.) pkg. cream cheese, softened

2 Tbsp. mayonnaise

1 (120g) can crab meat, drained or ½ cup fresh crab meat ½ cup shredded mozzarella cheese, divided ½ Tbsp. Worcestershire sauce

½ Tsp. Dijon mustard
2 Tsp. creamed horseradish
2 green onions, sliced
1 Tbsp. fresh chopped dill
¼ Tsp. Old Bay Seasoning
Pinch of black pepper

Preheat oven to 400°F. In a medium size bowl, combine the softened cream cheese, mayonnaise, crab meat, ¼ cup of the shredded mozzarella cheese and remaining ingredients. Spread dip into a shallow 1 ½ qt. or smaller baking dish and bake, uncovered, for 20 minutes or until lightly browned. Remove from oven and let cool slightly before serving. Excellent served with crackers or baguettes.

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