

BAKED CRAB DIP

ingredients:

- 8 oz. lump crab meat
- 8 oz. cream cheese, softened
- 2 tbsp. horseradish
- 1/4 cup finely chopped white onion
- 1 clove garlic, minced
- 1 cup cheddar cheese (divided)
- 1/2 tsp salt
- 1/4 tsp pepper

directions:

1. Preheat oven to 350F.
2. In a large bowl, combine crab meat, cream cheese, and horseradish. Add in onion, garlic, 1/2 cup cheese, salt and pepper and mix well.
3. Pour mixture into 8" oven safe dish. Top with remaining cheese and bake for 25 minutes.
4. After 25 minutes, broil for 5 more or until top starts to bubble and turn golden brown.
5. Allow it to cool 5-10 minutes before serving with toasted baguette slices or your favorite cracker.

Enjoy!

