



# CHEESY CRAB DIP

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*'Community Through Cooking'*

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## RECIPE:

### INGREDIENTS:

- ½ pound crab meat
- 1 pound cream cheese
- 1 ½ cups sharp cheddar cheese
- ½ cup mayonnaise
- 1 head garlic
- 1 large jalapeño, diced
- 1 tbsp sriracha
- 2 tsp Worcestershire sauce
- 2 tsp tabasco
- 2 tsp cayenne
- 2 tsp lemon juice
- green onions, chopped
- crackers

This dip is highly addictive and meant to be shared. But don't worry, you'll have plenty left over to last you for days. I found this cheesy crab dip recipe on Stephanie Izard's website and swapped out a few ingredients to add a bit more heat.

In a large bowl, mix together the cream cheese (remove it from the fridge a couple of hours prior allowing it to soften), cheddar cheese, mayonnaise, garlic, diced jalapeño, sriracha, Worcestershire sauce, tabasco, cayenne and lemon juice.

Next, boil some water and place your crab in the pot for 5 minutes. Remove the crab and crack open with whatever tools you have handy (I used a meat tenderizer). Shred the crab, add to your bowl and stir it up just a bit more.

Pre-heat your oven to 350° while you transfer the crab dip into an oven-safe dish. Bake your dip until the top becomes a light golden-brown (~15 minutes).

Garnish with some chopped green onions and serve with crackers. Enjoy!

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