

Louisiana Hot Crab Dip by Lynn's Recipes



Lynn demonstrates how to make a delicious dip that is a great appetizer for a party or get together. Makes 1-1/2 cups. Serve this with crackers or baguette with hot sauce on the side, for those who desire a little more heat.

Ingredients:

- ½ pound jumbo lump crabmeat, free of shells
- 1 (8 ounce) package cream cheese, softened
- ½ cup mayonnaise
- ¼ cup grated Parmesan cheese
- 3 Tablespoons minced green onions
- 2 large garlic cloves, minced
- 2 teaspoons Worcestershire sauce
- 2 Tablespoons fresh lemon juice
- 1 teaspoon hot sauce
- ½ teaspoon Old Bay seasoning
- Salt and Pepper to taste

Preheat oven to 325°. Spray a baking dish with cooking spray.

Combine all of the ingredients in a casserole dish and gently stir until thoroughly mixed.

Adjust seasonings to taste.

Bake for 35-40 minutes, until lightly golden on top. Serve hot with crackers or baguette and hot sauce on the side, for those who desire more heat.

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