

Louisiana Hot Crab Dip

written by The Recipe Exchange | July 21, 2022

Ingredients

1/2 pound jumbo lump crabmeat, free of shells
1 (8 ounce) package cream cheese
1/2 cup mayonnaise
1/4 cup grated Parmesan
3 tablespoons minced green onions (white and green parts)
2 large garlic cloves, minced
2 teaspoons Worcestershire sauce
2 tablespoons fresh lemon juice
1 teaspoon hot sauce
1/2 teaspoon Old Bay seasoning
Salt and pepper to taste

Directions

Combine all of the ingredients in a casserole dish and gently stir until thoroughly mixed. Adjust seasoning to taste. Bake for 35 to 40 minutes until lightly golden on top. Serve hot.

Serve hot, with hot sauce on the side for those who like it spicy.

Makes about 1 1/2 cups