Cheesy Crab Dip

*Posted January 29th, 2015*

Cheesy Crab Dip

1 Pound cream cheese, softened

3/4 Cup mayonnaise

1 1/4 Cups sharp cheddar cheese, shredded

1 Head roasted garlic, finely chopped

1 Tbsp harissa (You may buy jarred or substitute 2 tsps sambal)

2 Tsp fish sauce

1/2 Pound lump crab meat, picked through

2 Tsp Worcestershire

2 Tsp Frank’s Red Hot Sauce

2 Tsp lemon juice

1/4 Cup chopped green onions

Crackers

Add cream cheese to a stand mixer with a paddle attachment.

Whip until somewhat fluffy.

Add all other ingredients except the green onions and crackers, and mix until well combined.

You can refrigerate for up to three days at this point.

When you’re ready to serve, preheat your oven to 350 degrees.

Place the dip in a heat-proof dish and cook for 15 minutes or until golden brown and bubbling on top.

Garnish the dip with green onions and serve with crackers.