



## Carolina Crab Dip

### Ingredients:

- 2 Tbs Butter
- 1 tsp fresh garlic
- 1 tsp flour
- ½ cup mayonnaise
- 4 oz. soft cream cheese
- 1 lemon juiced
- Salt and white pepper to taste
- 5-6 dashes Tobasco sauce
- 8 oz. lump crab meat

**Instructions:** Preheat oven to 350°. Coat a 7"x11" baking dish with nonstick cooking spray.

In skillet, melt butter and sauté garlic until soft. Add flour and cook for 2 minutes. Remove from heat. Fold in mayonnaise and cream cheese. Add lemon juice, salt, pepper, Tobasco sauce until all is well blended. Fold in crab meat. Pour into cooking dish allowing crab mixture to be less than 2" thick

Cook 375 degrees until top is starting to brown and mixture is bubbly.

Squeeze fresh lemon juice on top before serving.

Serve on crostini's, crusty bread, crackers or pita points with lemon wedges for extra lemon juice.