



Noreen's Kitchen

Festive Cold Crab Dip

2 bricks (8 Ounces) cream cheese, softened	1 teaspoon onion powder
1 ½ cups lump crab meat * (see note)	1 teaspoon garlic powder
½ cup green onion, chopped	1 teaspoon seafood seasoning
¼ cup fresh lemon juice	2 cups cocktail sauce
	Additional crab meat and green onions for topping

Step by Step Instructions

Beat cream cheese with an electric mixer until light and fluffy.

Add in lemon juice, seasonings, half the green onion and 1 cup of the crab meat.

Blend on low speed until well incorporated.

Spread the cream cheese mixture, evenly into the bottom of a pie plate.

Top with cocktail sauce and dress with additional crab meat and green onions.

This can be served immediately or covered with plastic wrap and stored in the refrigerator. This can be made up to two days in advance of any event where you plan to serve it.

Serve with butter crackers such as Ritz, Club or Town house as well as thin sliced baguette and celery sticks.

Leftovers can be kept for up to three days.

NOTE: If you do not have access to or the budget to afford fresh lump crab meat you can use 2 4-ounce cans of crab meat that have been drained and flaked. You can also use an equal amount of imitation crab meat that has been flaked or chopped. These all taste great and you can choose which is best for you.

I use my "Old School Cocktail Sauce" Recipe for the top of this dip.

ENJOY!