



N'awlins-Style Crab Dip

Recipe from:

White Dog Bistro

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A rich crowd-pleaser that's bound to be a hit with guests.

INGREDIENTS:

- 1 lb. cream cheese
- 1½ cups mayonnaise
- ¾ cup sour cream
- 1 Tbsp. Worcestershire sauce
- 1 Tbsp. lemon juice
- 2 Tbsp. hot sauce
- 1 Tbsp. Old Bay seasoning
- ½ cup scallions, thinly sliced
- ½ cup diced green pepper
- ¼ cup diced red pepper
- ½ cup diced Vidalia or sweet onion
- ¼ cup diced celery
- 2 Tbsp. vegetable oil
- ¼ cup whole grain mustard
- 1 lb. crab claw meat

DIRECTIONS:

Step 1: Heat oven to 325 degrees.

Step 2: In large stainless-steel mixing bowl, combine onion, celery and oil. Toss to coat.

Step 3: Place celery and onion on sheet pans in a thin layer and roast for 10 to 12 minutes. Let onion and celery cool.

Step 4: Place all other ingredients, except crabmeat, in a bowl on a large mixer. Using paddle, blend on low speed until ingredients are well mixed and smooth.

Step 5: Add onion, celery and crabmeat, mix until incorporated.

Makes 1 quart