



# Hot Crab Dip

1 pound cooked crabmeat, preferably from well-seasoned boiled crabs  
4 tablespoons butter  
1/3 cup finely chopped green onions  
2 garlic cloves, minced  
1 8-ounce package cream cheese  
1 tablespoon lemon juice  
1/2 teaspoon Lea & Perrins (Worcestershire sauce)  
1/2 teaspoon hot sauce  
Salt and black pepper to taste

Spread crabmeat on a baking sheet and gently pick over the meat with your hands to remove any overlooked shells and cartilage. Set aside. In a medium saucepan over medium heat, melt butter. Add green onions and garlic; saute until tender, about 3 minutes. Add cream cheese; cook until cream cheese is melted, stirring frequently. Add lemon juice, Lea & Perrins, hot sauce and salt and pepper to taste. Stir to combine. Reduce heat to low. Gently fold in crabmeat. Cook an additional 2-3 minutes, or until heated through. Preheat broiler. Transfer dip to a lightly greased baking dish; broil 1-2 minutes or until a light brown crust forms on top. Serve Crab Dip warm with toast points, pita chips or assorted crackers. *Makes about 2 cups.*