

## CRAB DIP

Serves: 8-10

### INGREDIENTS

- 16 ounces blue crab meat (Quality Crab & Oyster Bah uses fresh backfin meat but canned will do)
- 6 ounces mayo
- 4 ounces parsley (chopped)
- 1½ pounds cream cheese
- 1½ ounces shallots (minced)
- 1½ teaspoon fish sauce
- 2 tablespoons chili garlic sauce
- ½ teaspoon salt
- 2 lemons zest and juice



### METHOD

1. Whip cream cheese in a mixer until soft.
2. Scrape cream cheese from the sides of the mixer.
3. Zest and juice lemons and put to the side.
4. Chop parsley and minced shallots.
5. Add all ingredients into the mixer until well incorporated.
6. Preheat oven to 450 F
7. Put crab dip mixture in a shallow baking dish (no more than 1 inch deep)
8. Cook for 6 - 7 minutes or until golden brown. Pairs well with toasted bread, celery sticks, and saltines

