GUS'

Sip & Dip™ CRAB RANGOON DIP

Yield: 2-4 Servings



INGREDIENTS

8 oz. cream cheese, softened

½ lb. lump crab meat

⅓ cup mayonnaise

⅓ cup sour cream

1 tsp. minced garlic

1 tsp. sugar

1½ tsp. lime juice

¼ cup thinly sliced green onion

½ Tbsp. sriracha

1 tsp. salt

wonton crisps, for serving
(or potato or tortilla chips, if desired)

METHOD

1. In a large mixing bowl, mix the cream cheese until very smooth. If you have an electric hand or stand mixer, use it to whip the cream cheese as smooth as possible.
2. Add the mayonnaise, sour cream, sriracha, minced garlic, sugar, salt and lime juice to the cream cheese and blend or mix well.
3. Fold the green onions and crab gently into the mix, being careful not to break down the crab too much or smash the green onion.
4. In a large sauce pan, heat the dip over medium heat right before you want to serve it, stirring as little as possible, until it's bubbling.
5. Pour into a heat safe bowl and serve with crispy wontons, potato chips, or tortilla chips.

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