

Baked Crab & Cheese Dip



Make this dip ahead and just pop it in the oven when the game starts

Serves 8

2t butter	1/4c Half & Half	1 1/2c artichoke hearts, chopped
1 medium onion, minced	2t horseradish	4oz crab meat
8oz cream cheese, softened, cut into pieces	1/2t Tabasco sauce	1/4c Parmesan cheese, grated
8oz spinach, fresh, chopped	1/2t Worcestershire sauce	1/4c Gruyere cheese, grated
	1/2t Old Bay seasoning	

Preheat oven to 450.

In medium skillet, melt butter. Add onion and sauté 3 minutes, until softened but not browned. Add cream cheese and spinach and cook, stirring frequently, 3~4 minutes. Add Half & Half and stir to combine. Add horseradish, Tabasco, Worcestershire and Old Bay. Stir well. Fold in artichoke hearts. Gently fold in crabmeat. Fold in half of the Parmesan and Gruyere.

Transfer mixture to 9" pie pan. Sprinkle remaining Parmesan and Gruyere over top. Bake 10 minutes. Serve hot or room temperature.

Prepare Ahead Tip

Transfer mixture to pie pan, top with cheese and cool completely. Refrigerate, tightly covered, up to 48 hours. Remove from refrigerator, allow to sit at room temperature 30 minutes and bake as directed.

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