

Hot Crab Dip

Ingredients:

- 1 1/2 cups shredded Cheddar cheese, divided
- 3/4 cup mayonnaise
- 1 1/2 teaspoons OLD BAY® Seasoning
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon Sue Chef Ground Mustard
- 1 pound lump crabmeat or 2 cans (6 ounces each) crabmeat, drained

Directions:

1. Preheat oven to 350°F. Mix 3/4 cup of the cheese, mayonnaise, Old Bay, Worcestershire sauce and ground mustard until well blended. Gently stir in crab meat.
2. Spoon mixture into 1-quart casserole. Sprinkle with remaining 3/4 cup cheese and a dash of Old Bay.
3. Bake 12 to 15 minutes or until mixture begins to bubble around edges. Serve hot with assorted crackers or pita chips.