



Joe's Crab Shack Crab Dip



Ingredients:

- 1 (8 oz) package cream cheese, softened
- ½ cup sour cream
- ½ cup mayonnaise
- 1 cup shredded mozzarella cheese
- 1 cup shredded cheddar cheese
- ½ cup grated Parmesan cheese
- 1 TBLS Dijon mustard
- 1 TBLS Worcestershire sauce
- 1 tsp hot sauce (optional, depending on spice preference)
- 2 tsps Old Bay seasoning (or crab seasoning of your choice)
- 1 lb crab meat (preferably lump crab meat, drained and flaked)
- ¼ cup green onions, finely chopped (for garnish)
- Salt and pepper, to taste
- Fresh parsley, chopped (optional for garnish)

Method:

1. Preheat your oven to 375°F.
2. In a medium-sized bowl, mix together the softened cream cheese, sour cream, and mayonnaise until smooth and well combined.
3. Stir in the shredded mozzarella, shredded cheddar, and grated Parmesan cheese.
4. Add the Dijon mustard, Worcestershire sauce, hot sauce (if using), Old Bay seasoning, and a pinch of salt and pepper. Stir until everything is evenly combined.
5. Gently fold in the crab meat, being careful not to break it up too much. You want the crab to stay in larger chunks for texture and flavor.
6. Transfer the mixture to a greased baking dish (an 8x8-inch dish works well).
7. Bake in the preheated oven for about 20-25 minutes, or until the dip is hot and bubbly, and the top is slightly golden brown.
8. Once out of the oven, garnish with chopped green onions and fresh parsley if desired. Serve immediately with crackers, toasted baguette slices, tortilla chips, or fresh vegetable sticks.