

Four Cheese Baked Crab Spread
by Carole Carter
From My Carolina Home

8 oz softened cream cheese
1/2 cup sour cream
1/4 cup of mayonnaise
1 cup colby-jack cheese, divided
1/2 tsp hot sauce
1 tsp lemon juice
1/2 tsp garlic powder
2 green onions chopped
1/4 tsp salt
1/4 tsp pepper
1 6 to 8-oz can/tub of white crab meat (picked through and shell fragments removed)
1/4 cup of shredded Parmesan cheese
1 tsp dried parsley
Artisan bread slices



Preheat oven to 350°

Mix together cream cheese, sour cream, mayonnaise and 3/4 cup Colby jack cheese.

Add hot sauce, lemon juice, garlic, green onions, salt and pepper. Mix together well.

Stir in crab meat and transfer to a small casserole or baking dish.

Sprinkle with remaining 1/4 cup colby jack cheese, parmesan cheese and dried parsley.

Bake in oven for 25-35 minutes or until hot, bubbly and golden brown on top.

Serve with rounds of artisan bread.

Yield – approximately 24 appetizers

