

**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

