

# Spiced Crab Dip

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*No one can resist a baked cream dip fresh out of the oven. Add a bit of sweet crabmeat and lemon zest, and you've got a recipe for sheer appetizer madness.*

## Ingredients:

1 cup cream cheese, softened  
¼ cup mayonnaise  
¼ cup sour cream  
3 tablespoons fresh lemon juice  
1 clove garlic, minced  
1 teaspoon hot pepper sauce  
1 pound crabmeat, chopped  
Crackers, for serving

## Directions:

- 1) Preheat oven to 350°F. Combine cream cheese, mayonnaise, sour cream, juice, garlic, and hot sauce in a large bowl or food processor; mix until smooth. Fold in crabmeat until well mixed.
- 2) Transfer mixture to a casserole dish; bake uncovered until bubbly, about 30 minutes. Serve warm with crackers.