



Warm Crabmeat Dip

A quick and easy hors d'oeuvre that's always a crowd pleaser at our family gatherings

Ingredients:

- 8oz. fresh crabmeat
- 8oz. fresh cream cheese
- 1 tbsp butter

1. Soften cream cheese and butter at room temperature; blend together in a mixing bowl
2. Drain excess water from crabmeat; mix crabmeat with cream cheese & butter mixture
3. Spread dip into a glass baking dish or an oven safe foil tray
4. Bake at 350 degrees for 20 minutes

Serve warm with your favorite crackers