

HOT CRAB DIP

1 c. crab meat
1 (8 oz.) pkg. cream cheese, softened
3 tbsp. milk
Salt and pepper to taste
1/2 tsp. prepared horseradish; optional
1/2 c. mayonnaise
1/2 c. shredded cheddar cheese
1/4 c. slivered almonds; optional

- Soften cream cheese to room temperature. Stir in milk, horseradish, mayonnaise, salt, and pepper to taste. Blend well. Add crab meat and fold in gently.
- Place crab mixture in a shallow baking dish and sprinkle cheese and slivered almonds on top.
- Bake crab dip in a 350 degree oven for about 20-25 minutes or until hot and bubbly.
- Serve hot with variety of crackers or dip chips.

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