

Hot Crab Dip

From the kitchen of Pat Koppelman

Ingredients:

- 1 package (8oz) cream cheese, softened
- 6 ounces can fresh crabmeat
- 1/3 cup mayonnaise
- 2 tablespoons finely chopped onion
- 1 tablespoon whole milk
- ¼ (one fourth) teaspoon garlic salt
- 1 ½ (one and one half) teaspoons prepared white horseradish

Instructions:

1. Preheat oven to 350 degrees.
2. In large bowl, with mixer on medium speed, beat cream cheese, crabmeat, mayonnaise, onion, milk, garlic salt, and horseradish until well blended.
3. Transfer to shallow ceramic baking dish or 9 inch pie pan and spread evenly.
4. Bake for 25 minutes or until browned around edges.
5. Reset oven control to broil and broil 2 minutes or until top is golden.
6. Serve with veggies or crackers.