

Maryland Crab Dip



From the Sensenig's Recipe Book

Ingredients

1/2 cup onions, chopped medium dice
1/8 cup garlic, chopped finely
8 oz Boursin cheese
8 oz cream cheese
1 tsp Worcestershire sauce
2 dashes Tabasco sauce
1 1/2 tsp Crab Seasoning
16 oz back fin crab meat
1 tsp olive oil

Preparation

Sauté onions and garlic in the olive oil over medium heat. Stir in the cream cheese and the Boursin cheese until completely melted. Add the remaining ingredients and mix well. Place mixture in a small serving dish and bake for 8 minutes in a 425 F oven, until golden brown on top.

Notes:

Serve with toasted Focaccia Bread or crackers

Source:

St Michaels Harbour Inn