



Baked Crab Dip

By Lynn Keating
3 School

INGREDIENTS: 1 package (8 oz) cream cheese (softened), 1 can (6 oz) crabmeat, 2 tablespoons grated onion, 1 tablespoon milk, 1/2 tablespoon salt, 1/4 teaspoon pepper, 1/4 teaspoon Worcestershire sauce, 1 tablespoon finely sliced green onions, for garnish.

DIRECTIONS: In a medium bowl, combine cream cheese, crabmeat, onion, milk, salt, pepper, and Worcestershire sauce. Stir well. Place mixture in an oven proof serving dish; sprinkle with a little paprika. Bake at 375 degrees for about 15 minutes, or until thoroughly heated. Sprinkle with sliced green onion. Yield: Approx 2 cups.