

INGREDIENTS:

- 8 ounces cream cheese, softened to room temperature
- 1/4 cup mayonnaise
- 1/2 cup sour cream
- 1 1/4 cups shredded cheddar cheese, divided
- 1/2 teaspoon ground mustard
- 1/4 teaspoon garlic powder
- 1 tablespoon grated onion
- 1 teaspoon lemon juice
- 1 tablespoon Old Bay seasoning, save some for sprinkling on top.
- 2 teaspoons Worcestershire sauce
- 2 dashes of hot sauce (or to taste)
- 1 pound fresh crab meat, picked for shells
- green onions, sliced for garnish

INSTRUCTIONS:

1. In a large mixing bowl using a handheld or stand mixer fitted with a paddle attachment, beat the cream cheese on medium-high speed until smooth and creamy, about 1 minute.
2. Add the mayonnaise, sour cream, 1 cup cheddar cheese, ground mustard, garlic powder, grated onion, lemon juice, Old Bay seasoning, Worcestershire sauce, and hot sauce (if using). Beat on medium-high speed until combined. Using a spoon or silicone spatula, gently fold in the lump crab meat. If you used hot sauce, taste, then add more hot sauce if desired.
3. Transfer to a 9-inch (or slightly larger) baking pan, pie dish, or oven-safe skillet. Sprinkle with remaining 1/4 cup of cheddar cheese. Sprinkle with Old Bay, if desired.
4. Bake for 25 minutes or until hot and bubbly around the edges. Garnish with green onions.
5. Serve warm. Cover and store leftovers in the refrigerator for up to 5 days. Reheat in the microwave or in a 350°F oven until warmed throughout.

PITA CHIPS

- pita bread
 - olive oil
 - seasoning of choice: garlic salt, everything bagel, sesame seeds, sea salt, Old Bay, seasoned salt, etc.
1. Cut pitas into wedges. Separate pieces. Brush lightly with olive oil.
 2. Sprinkle with sea salt or desired seasonings.
 3. Bake 375°F for 7-10 minutes until brown and crisp.