

CRAB DIP

USING
COCKTAIL SAUCE

Serves:
about

4

Total Time:

60 min



INGREDIENTS



1/2 bottle (4 oz)

Blount Clam Shack
Cocktail Sauce



1/2 lb
Crab
(cooked & shredded)



1 tbsp
Old Bay
Seasoning



1 lb (16 oz)
Cream
Cheese



1 tbsp
Tabasco
Sauce



1
Lemon



1 bunch
Fresh
Scallions



1
Red Bell
Pepper

+ these
pantry
items:

Salt
Pepper

COOKING INSTRUCTIONS

1 PREP

- Remove **cream cheese** from refrigerator to soften.
- **Wash and dry all produce.**
- Finely chop **scallions**.
- Quarter **lemon**, remove seeds.
- Remove stem and seeds from **bell pepper** and dice.

STEP 2 CONTINUED...

- Fold contents of the bowl with a rubber spatula until the ingredients are well incorporated.
- Season with **salt** and **pepper** to taste.
- Chill in the refrigerator to marinate, about 20-30 minutes.

2 COMBINE

- Combine **all ingredients** in a medium bowl.

3 FINISH & SERVE

- Serve with fresh **lemon** and your favorite cracker.



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