

## Brian's Crab Dip By Hawks Hill Creamery

- 8 ounce pkg. cream cheese, softened
- ½ cup sour cream
- 2 tablespoons mayonnaise
- 1 tablespoon lemon juice
- 1 ¼ teaspoon Worcestershire sauce
- ½ teaspoon dry mustard
- 1 tablespoon yellow mustard
- Pinch garlic salt
- 1 tablespoon milk
- ½ cup HAWKS HILL CREAMERY CHESAPEAKE CHEDDAR , grated
- 1 pound Maryland back fin crab meat (or better)

Remove cartilage from crab meat. In a large bowl, mix cream cheese, sour cream, mayonnaise, lemon juice, Worcestershire sauce, mustards and garlic salt until smooth. Add enough milk to make mixture creamy. Stir in ¼ cup of grated CHESAPEAKE CHEDDAR . Fold crab meat into cream cheese mixture. Pour into greased casserole dish. Bake at 325 degrees until mixture is bubbly and browned on top, about 30 minutes. Transfer dip to a hollowed out bread bowl. (Keep bread pieces for dipping). Top with remaining CHESAPEAKE CHEDDAR . Broil until cheese is melted. Serve with bread pieces, crackers or melba toast.

(Another option is to put all ½ cup of CHESAPEAKE CHEDDAR into the mixture and not put any on top, either way is delicious).