

# HAWKS HILL CREAMERY

805 HIGHLAND ROAD, STREET MD 21154

## Brian's Crab Dip

- 1 8 ounce pkg. cream cheese, softened
- 2 ½ cup sour cream
- 3 2 tablespoons mayonnaise
- 4 1 tablespoon lemon juice
- 5 1 ¼ teaspoon Worcestershire sauce
- 6 ½ teaspoon dry mustard
- 7 1 tablespoon yellow mustard
- 8 Pinch garlic salt
- 9 1 tablespoon milk
- 10 ½ cup **HAWKS HILL CREAMERY OLD BAY CHEDDAR**, grated
- 11 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 **OLD BAY 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 **OLD BAY CHEDDAR**. Broil until cheese is melted. Serve with bread pieces, crackers or melba toast. (Another option is to put all ½ cup of **OLD BAY CHEDDAR** into the mixture and not put any on top, either way is delicious).

*From our cows to you, Hawks Hill Creamery ,  
Thank you for supporting local agriculture.....*