



Crab Dip

Ingredients:

- One 8 oz. package of cream cheese
- One 12 oz. bottle of cocktail sauce (the whole bottle will not be used)
- One can of white lump crab meat
- Crackers to serve along with it

Directions:

1. Allow the cream cheese to soften to room temperature
2. On a large plate, spread the cream cheese in a large circle, leaving a border around the edge to arrange crackers. The cream cheese circle should be about ¼ inch thick or so.
3. Open the can of crab meat and drain it well. Spread the crab meat on top of the cream cheese circle evenly.
4. Pour some cocktail sauce over the dip, using the back of a spoon to spread it out lightly. You want to cover all of the cream cheese. I usually find I use about ¾ of the bottle, with some leftover.
5. Place crackers around the rim of the plate for serving. No need to serve a knife with this, since guests can just use the crackers to scoop up some dip.