

# hot crab dip recipe

## Dip Ingredients

2 Lb	Jumbo Lump Crab Meat, shells carefully removed
1 Lb	Jack Cheese, shredded
1 ½ Lb	Philadelphia Cream Cheese, softened
6 oz	Fresh Spinach, stems removed
1 Tbsp	Minced Garlic
1 Cup	Green Onions, bias cut
1 ½ Cup	Mayonnaise
2 Tbsp	Fresh Lemon Juice
1 Tbsp	Worcestershire
1 tsp	Tabasco Sauce
½ tsp	Old Bay Seasoning
1 tsp	Coleman's Dry Mustard
1 Tbsp	Sea Salt
1 tsp	White Pepper
½ Cup	Good Quality Parmesan Cheese, grated



## French Bread Crostinis Ingredients

2	French Bread Loaves, bias cut into toast points
½ Cup	Extra Virgin Olive Oil
1 Tbsp	Minced Garlic
¼ Cup	Fresh Parsley, finely chopped

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## Emerald Coast Hot Crab Dip From The Beach Club at WaterSound<sup>®</sup>

**Dip Procedure:** Preheat a medium sized sauté pan and cook the spinach lightly with the minced garlic. Place the sautéed spinach in a colander to drain well. Rough chop the cooked spinach and add to a clean mixing bowl with the shredded jack cheese, cream cheese and green onions. Mix well.

In another clean mixing bowl, blend the mayonnaise, lemon juice, Worcestershire, Tabasco and seasonings with a whisk. Add this mixture to the cheese and spinach mixture and blend well.

Next, gently fold in the jumbo lump crab meat, mixing well with a spoon.

Place the hot crab dip mixture into either a decorative casserole dish or into individual baking dishes as pictured. Top evenly with the grated parmesan cheese and bake at 350 degrees until heated thoroughly and bubbling occurs around the edges of the baking dish, about 12-15 minutes. Serve with toasted French bread crostinis (see recipe at left & below).

**Crostinis Procedure:** Place the French bread toast points onto a baking sheet pan. Blend the extra virgin olive oil, garlic and parsley in a food processor or by hand with a whisk. Brush the garlic and herbed olive oil onto the crostinis and bake at 350 degrees until slightly crisp. Remove from oven and serve with the hot crab dip.

**Serves: 12**

