

# Bahamian Hot Crab Meat

1 package (8 ounce) Cream Cheese  
½ Pounds Lump Crab Meat  
1 TBS Milk or Heavy Cream  
1 TBS Onion, *chopped*  
1 tsp Horseradish or 1 tsp Horseradish Powder  
1 tsp Hot Sauce  
1 TBS Worcestershire Sauce  
Salt and Pepper, *to taste*  
Paprika

Preheat oven to 350° F

Let cream cheese stand at room temperature until softened.

Add remaining ingredients except paprika, and mix to combine.

Place in a baking dish and sprinkle with paprika.

Bake at 350° F for 20 to 30 minutes.

Serve hot with crackers.

Note: Shredded cooked crawfish or minced clams may be substituted for the crab meat.

