

AI Lowcountry Blue Crab Spread

Lowcountry Blue Crab Spread

Ingredients:

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| 8oz Crab Meat | ½ Lime, Juiced & Zest |
| 4 Tbs Sour Cream | 1 tsp Salt |
| 1/3 c Breadcrumbs | ¼ tsp Cayenne Pepper |
| 1 Tbs Sherry | 8-10 oz White & Yellow Sharp Cheddar Cheese |

Instructions:

1. Preheat oven to 350°F.
2. In a medium bowl, combine the crab meat, sour cream, breadcrumbs, sherry, juice of half lime and zest, handful of cheddar cheese, salt, and cayenne pepper. Mix until all ingredients are evenly distributed.
3. Grease a 9-inch pie plate with butter or cooking spray.
4. Pour the crab mixture into the pie plate and spread it out evenly.
5. Sprinkle the white & yellow sharp cheddar cheese over the top of the crab mixture.
6. Bake in preheated oven for 25 minutes, or until cheese is melted and bubbly.
7. Serve warm with crackers or toasted baguette slices. Enjoy!



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Ingredients:

Crab Meat

Lime

Sour Cream

Salt

Bread Crumbs

Cayenne Pepper

Sherry

White Cheddar Cheese

Instructions:

1. Preheat oven to 350°F.
2. In a medium bowl, combine the crab meat, sour cream, bread crumbs, sherry, juice of one lime, salt, and cayenne pepper. Mix until all ingredients are evenly distributed.
3. Grease a 9-inch pie plate with butter or cooking spray.
4. Pour the crab mixture into the pie plate and spread it out evenly.
5. Sprinkle the white cheddar cheese over the top of the crab mixture.
6. Bake in preheated oven for 25 minutes, or until cheese is melted and bubbly.
7. Serve warm with crackers or toasted baguette slices. Enjoy!