



### **Warm Crab Parmesan Dip**

*Recipe By: NOELLE*

"This dip is a huge hit with everyone who tries it. It's even better with fresh crabmeat, but canned works fine. I took it to a party and every person wanted the recipe. Serve it with blue corn chips. This one will really wow them."

#### Ingredients

- 1 (4.5 ounce) can crabmeat, drained
- 1 (8 ounce) package cream cheese, softened
- 1 cup mayonnaise
  
- 1 1/2 cups grated Parmesan cheese
- 1 cup sour cream
- 4 cloves garlic, peeled and crushed (or to taste)

#### Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a small baking dish, mix the crabmeat, cream cheese, mayonnaise, Parmesan cheese, sour cream and garlic.
3. Bake uncovered in the preheated oven until bubbly and lightly browned, about 45 minutes.