

Creamy Cheesy Crab Dip - The Ultimate Bubbly Party Starter

1 cup shredded cheddar cheese



OVEN
350°F

TIME
10 min

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INGREDIENTS

8 oz cream cheese, softened
¾ cup sour cream
1 cup shredded cheddar cheese
1 cup lump crab meat, drained and picked over
... cup mayonnaise
1 tbsp Dijon mustard
1 tbsp Worcestershire sauce
1 tsp Old Bay seasoning
¾ tsp garlic powder
... cup chopped green onions, for garnish (optional)

Recipe Info:

Prep Time: 10 minutes

Cook Time: 25 minutes

Total Time: 35 minutes

Servings: 6

Calories: ~300 kcal per serving

DIRECTIONS

- 1.** Preheat Oven: Set oven to 350°F (175°C). Grease a small baking dish or oven-safe skillet.
- 2.** Mix the Base: In a medium bowl, beat the softened cream cheese until smooth and creamy.
- 3.** Add Remaining Ingredients: Stir in sour cream, shredded cheddar, crab meat, mayonnaise, Dijon mustard, Worcestershire, Old Bay, and garlic powder. Mix until everything is evenly combined.
- 4.** Assemble and Bake: Spoon the mixture into the prepared baking dish and smooth the top. Bake for 20-25 minutes until bubbly and golden around the edges.
- 5.** Cool, Garnish, and Serve: Let the dip cool slightly before serving. Top with chopped green onions and a squeeze of lemon juice if desired. Serve warm with crackers, crostini, tortilla chips, or sliced veggies.

SWAPS & NOTES

Cheese : Try a mix of cheddar and Monterey Jack for a melty blend.

Crab : Use lump or claw meat - even imitation crab in a pinch.

Make it spicy : Add a pinch of cayenne or a few dashes of hot sauce.

Lighter version : Swap sour cream and mayo for Greek yogurt.

TIPS FOR SUCCESS

? Use softened cream cheese for smooth mixing ? Don't skip the Old Bay - it's the soul of the dip ? For even more flavor, add a squeeze of lemon before baking ? Use an oven-safe cast iron or mini cocotte for a rustic serving look

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-cheesy-crab-dip-the-ultimate-bubbly-party-starter/>