

Joe's Crab Shack Crab Dip - Creamy, Cheesy, and Irresistible

Why You'll Love This Crab Dip



OVEN
350°F

TIME
35 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

- 8 oz cream cheese, softened
- 1/2 cup sour cream
- 1 cup shredded cheddar cheese
- 1 cup lump crab meat, drained and picked over
- 1/4 cup mayonnaise
- 1 tbsp Dijon mustard
- 1 tbsp Worcestershire sauce
- 1 tsp Old Bay seasoning
- 1/2 tsp garlic powder
- 1/4 cup chopped green onions, for garnish (optional)

DIRECTIONS

- 1.** Preheat the Oven: Set your oven to 350°F (175°C) and lightly grease a baking dish so nothing sticks.
- 2.** Beat the Cream Cheese: In a medium mixing bowl, beat the softened cream cheese until smooth and creamy. This step helps make the dip silky and easy to combine.
- 3.** Add in All the Good Stuff: Mix in the sour cream, shredded cheddar cheese, crab meat, mayonnaise, Dijon mustard, Worcestershire sauce, Old Bay seasoning, and garlic powder. Stir everything well until combined and evenly mixed.
- 4.** Transfer to Baking Dish: Pour the crab mixture into your prepared baking dish and smooth it out so it bakes evenly.
- 5.** Bake to Perfection: Place the dish in the oven and bake for 20-25 minutes, or until it's hot, bubbly, and lightly golden on top.
- 6.** Cool, Garnish, and Serve: Let it cool for a few minutes once out of the oven. If you like, sprinkle the top with chopped green onions for a fresh pop of flavor and color. Serve warm with crackers, chips, or sliced veggies.

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

Original recipe: <https://chefmaniac.com/joes-crab-shack-crab-dip-creamy-cheesy-and-irresistible/>