

# Hot Curry Crab Dip

Serves 8-10 as an appetizer

## Ingredients:

12 oz Aquamar Shred Style Crab Flavored Seafood  
8 oz cream cheese, room temperature  
1/2 cup mayonnaise  
1/2 cup sour cream  
1 tablespoon plus, 1 teaspoon curry powder  
1/2 teaspoon cayenne pepper  
1/2 cup white onion, diced small  
1/2 cup green onion, sliced thin  
1/2 cup red bell pepper, diced small  
1 teaspoon Tabasco  
1 teaspoon Worcestershire sauce  
1 cup shredded cheddar cheese

## Preparation:

Preheat oven to 350 degrees F. In a large bowl, combine the cream cheese, mayonnaise, sour cream, Tabasco, Worcestershire, curry powder, and cayenne pepper.

Stir in onion, green onions, red bell pepper and Aquamar Shred Style Crab Flavored Seafood. Turn the mixture into a 2 quart casserole dish and top with the cheddar cheese. Bake uncovered for 35 minutes and serve with bread or crackers.

