

# Warm Crab Dip

Grand View Lodge

1 (8 oz.) pkg	Cream Cheese	1/4 cup	Chopped Green Onions (scallions), white and light green parts
1 cup	Grated Swiss Cheese	1/4 cup	Chopped Fresh Basil Leaves
1/2 cup	Mayonaise	1/4 cup	Cloves Garlic, finely chopped
1	Lime Juiced	1/4 tsp	Salt
1 tsp	Sriracha Hot Sauce	1/5 tsp	Crush Black Pepercorns
1 tsp	Red Curry Paste		
1 lb	Lump Crab Meat, well drained and picked clean of shells		
1/2 cup	Seeded, Diced Tomatoes		

Crackers or Crusty Bread for serving

## Preparation

Preheat the oven to 350 degrees F. Spray a 1-quart baking dish with nonstick spray.

In a large bowl, mix together the cream cheese, pepper jack, mayonnaise, lime juice, and hot sauce until smooth. Fold in the crabmeat, tomatoes, green onions, basil, garlic, salt, and pepper.

Smooth the mixture into baking dish. Bake until golden and bubbly, about 30 minutes.

