

## Crab Rangoon Dip W/ Wonton Chips! (Hot Crab Dip)

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Servings: SERVINGS 12 servings

### Ingredients

- 8 oz cream cheese
- 1/2 cup mayonnaise
- 1/4 cup sour cream
- 1 tablespoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1/4 cup fresh parmesan cheese
- 2 cans 6 oz each crab meat, drained
- 1 cup shredded mozzarella cheese divided
- 2 tablespoons fresh chives
- 1 clove garlic
- 1/2 teaspoon pepper

### Garnish:

- 1 tablespoon fresh chives optional
- Wonton Strips crushed (optional)

### Steps

1. Preheat oven to 350 degrees F.
2. Beat cream cheese, mayonnaise, sour cream, lemon juice and Worcestershire sauce with a hand mixer on medium speed until fluffy.
3. Stir in remaining dip ingredients reserving 1/3 cup of mozzarella cheese for topping. Spread in a small baking dish or pie plate.
4. Top with remaining cheese. Bake 25 minutes or until hot and bubbly.
5. Garnish with remaining chives and crushed wonton strips if desired.

