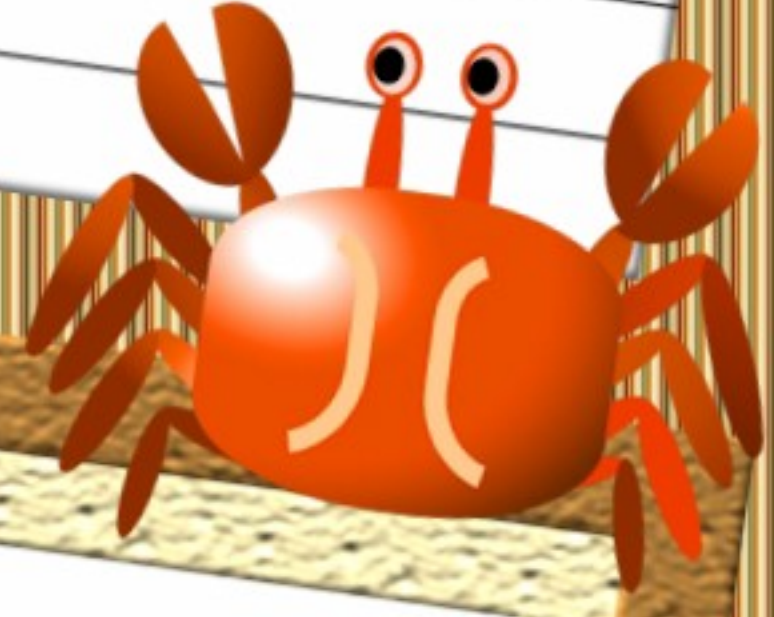
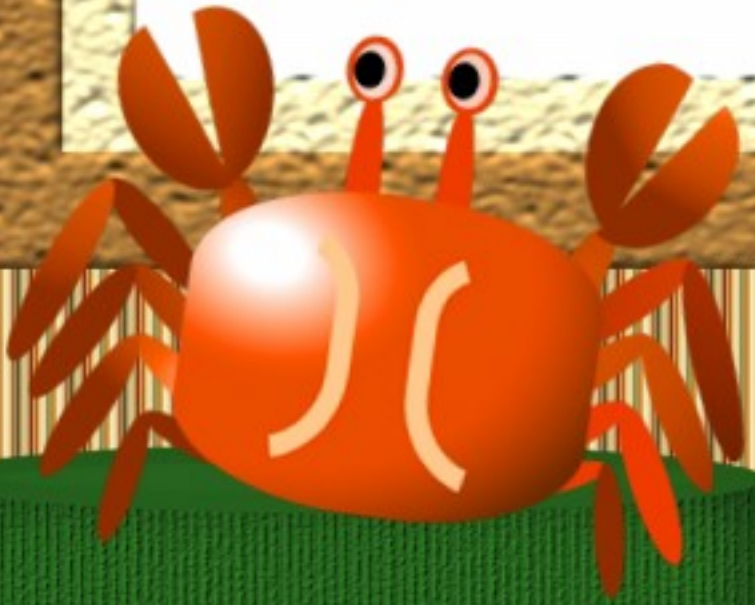


[Blank label area]

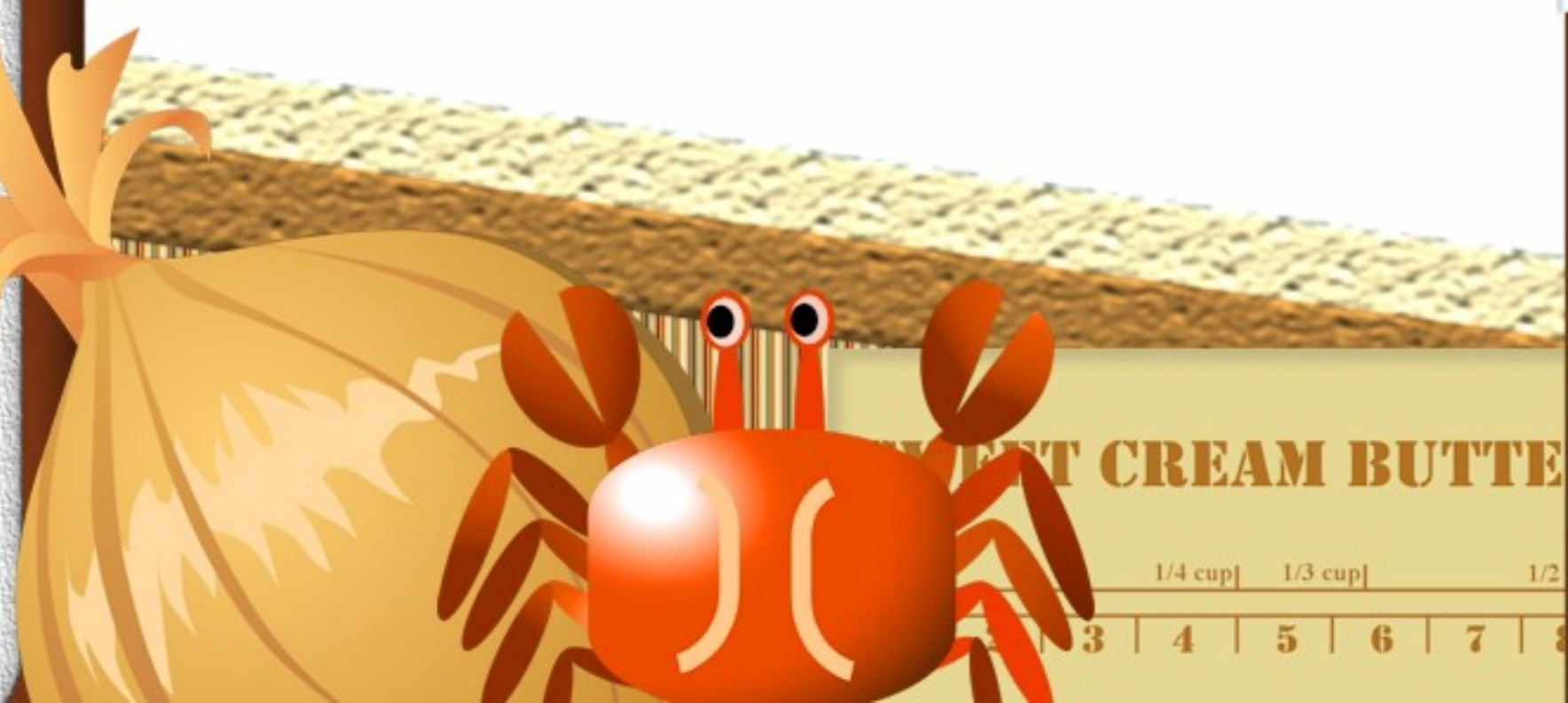


[Blank label area]

[Blank label area]



[Blank label area]



NET WT  
28 OZ  
(1LB 12OZ)  
793G

Worcestershire  
Sauce

SWEET CREAM BUTTER

1/4 cup | 1/3 cup | 1/2

SEAFOOD  
SEASONING

Lemon  
Juice  
from  
Concentrat

16 FL oz

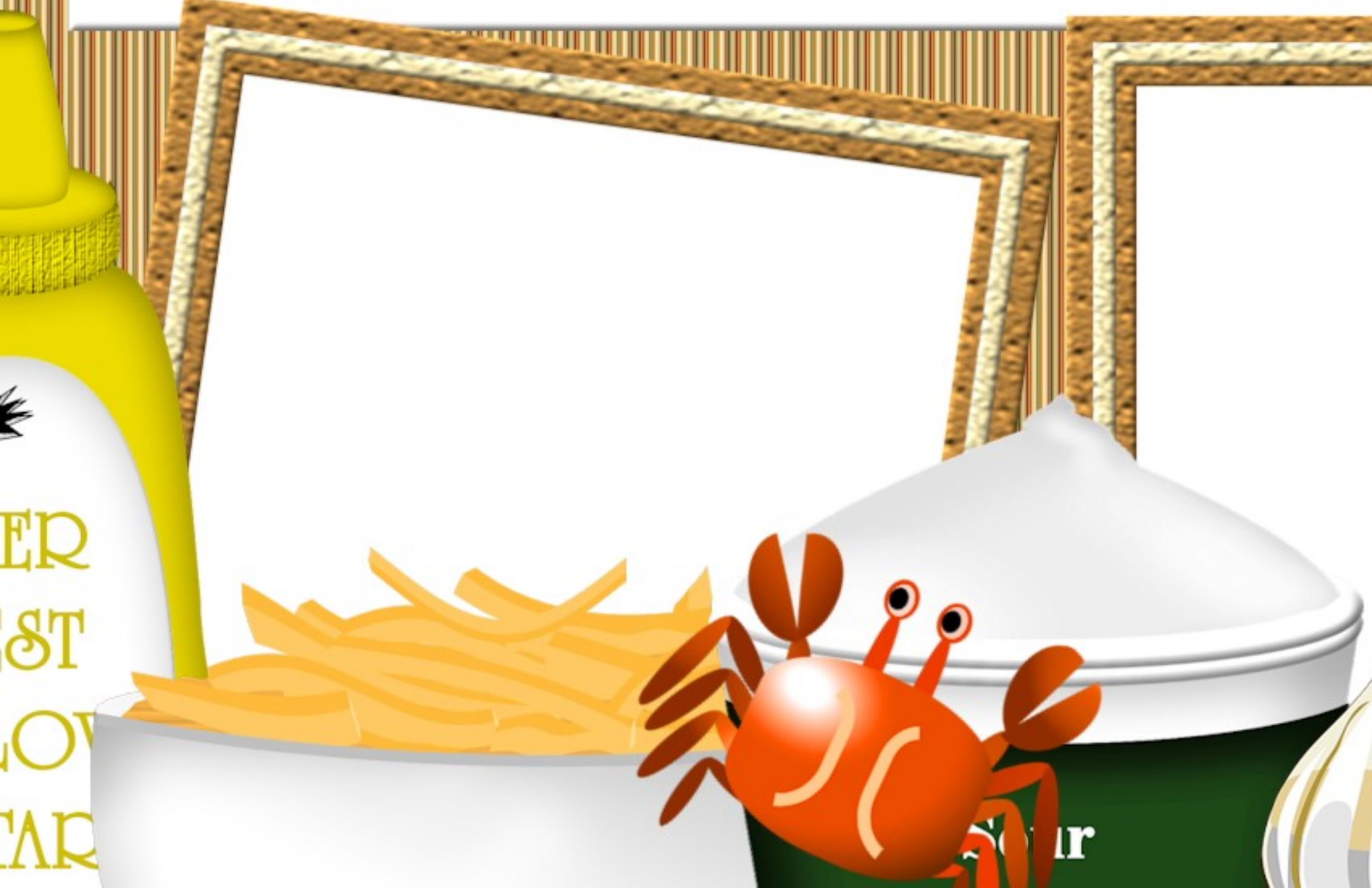
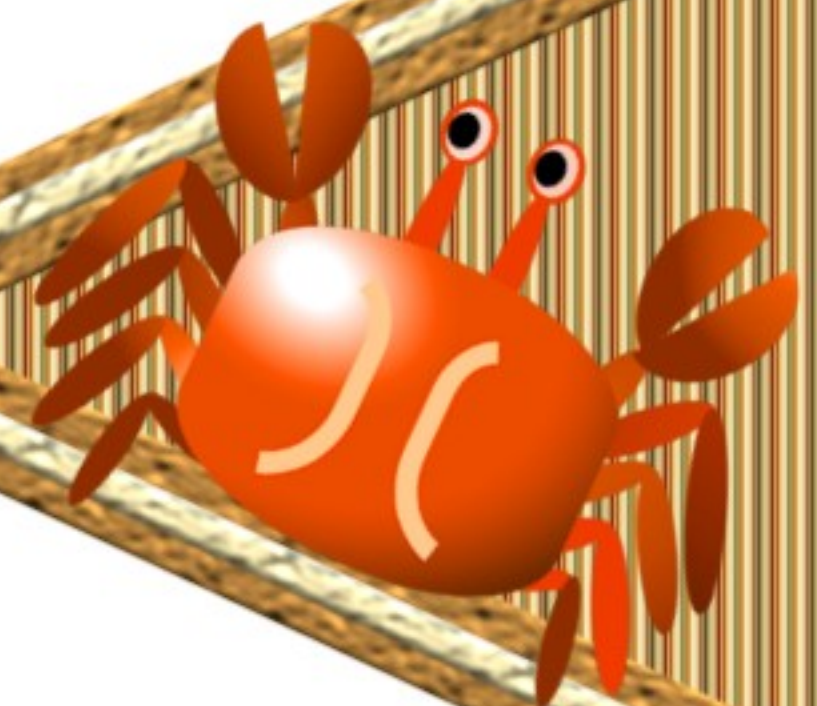


## Warm Crab Dip

**2 tablespoons butter**  
**1/2 cup finely chopped onion**  
**2 minced garlic cloves**  
**2 teaspoons seafood seasoning**  
**4 ounces softened cream cheese**  
**1/3 cup sour cream**  
**1/3 cup mayonnaise**  
**2 teaspoons lemon juice**  
**1 1/2 teaspoons Worcestershire sauce**  
**1 teaspoon Dijon mustard**  
**1/4 cup milk**  
**8 ounce can drained crabmeat**  
**1 1/2 cups grated Cheddar cheese**  
**Celery sticks, bell pepper strips, baby carrots**  
**and toasted baguette slices for dipping.**



**Grease spray a small shallow baking dish. Heat oven to 375°F. Melt butter in medium-size skillet. Add onion and garlic and saute over low heat 5 minutes, stirring frequently. Add seafood seasoning and cook another 30 seconds as you stir. Remove skillet from heat. Blend cream cheese, sour cream, and mayo together with mixer. Add lemon juice, Worcestershire sauce, mustard, and milk and blend until smooth. Stir in crabmeat, half the cheese, and sauteed onion and garlic. Transfer dip to baking dish and sprinkle remaining cheese over top. Bake until top is bubbly, about 20-25 minutes. Serve warm with fresh veggies and baguette slices. Serves 12 as an appetizer.**



**Milk**

