

Smoked Crab Dip

The following recipe is courtesy of Graham R. and his dog, Carl. For more of their delicious food ventures, visit them on Instagram [@cookingwithcarrl](#).

Ingredients

- 1 lb. crab meat
- 8 oz. room temperature cream cheese
- ½ cup mayonnaise
- 1 cup sour cream
- 1 cup cheddar cheese
- 1 cup mozzarella cheese
- 1 chopped green onion
- 2 tsp. Worcestershire sauce
- 1 ½ tsp. lemon juice
- 2 Tbsp. fresh parsley
- 3 tsp. Old Bay Seasoning
- ½ tsp. ground mustard
- 1 tsp. hot sauce



Instructions

1. Prepare your grill or smoker to 375°F-400°F. You will be grilling with indirect heat. You can add wood chunks for an extra smoky flavor. If using a gas grill, you can place a wood chunk over the direct heat portion of your grill.
2. In a large mixing bowl, whip the cream cheese until smooth.
3. Add in mayonnaise, sour cream, ¾ a cup of both mozzarella and cheddar cheeses, green onion, lemon juice, seasonings, parsley, Worcestershire sauce and hot sauce. Mix until well blended.
4. Carefully fold in crab meat. Taste the spread and see if any additional seasoning or hot sauce is needed.
5. Next, transfer your dip into a 10-12 inch cast iron skillet. Sprinkle with the remaining cheese and a few dashes of Old Bay seasoning.
6. Once your grill is up to temperature, place the skillet on the indirect side of the grill. Cook for 30-35 minutes or until the cheese is golden and sides are bubbling up.
7. Be careful when removing the skillet, it will be hot! Serve with the homemade chips (see below) and veggie sticks. Enjoy!