

Ferraro's Cucina

Creamy Crab & Mascarpone Dip Ingredients

- 8 oz lump crab meat
- 1/3 cup imported Mascarpone cheese
- 1 TB prepared horseradish
- 1/3 cup minced onion
- 1 tsp lemon zest
- 1/4 tsp kosher salt
- Pinch cayenne pepper
- 2/3 cup grated imported Edam cheese
divided
- Optional chopped scallion for garnish
- Pita chips or crackers for serving

Preparation

- Combine crab meat, mascarpone, horseradish, onion, lemon zest, salt, and cayenne pepper in a medium bowl.
- Fold in 1/3 cup imported Edam. Spoon into a small baking dish and top with remaining 1/3 cup Edam cheese.
- Bake at 400 for 10 minutes or microwave for 4 minutes, until warm and bubbly. Garnish with scallions and enjoy!

