



## RWC Mascarpone Crab Dip

**MAKES:** 4 servings

**TIMING:** Prep/Total Time: 35 min.

### INGREDIENTS

- 8 oz. jumbo lump crab
- 8 oz. Mascarpone
- 8 oz cream cheese
- 1 lemon, zested
- 4 oz. chives, thinly sliced
- 1 teaspoon salt



### DIRECTIONS

1. Preheat oven to 450 degrees.
2. In a bowl, mix together the mascarpone, cream cheese, salt and lemon zest until combined well. Then fold in the crab and chives trying not to break the crab up too much.
3. Transfer into a cast iron baking dish and into the oven for about 10 minutes, or until it is bubbling and dark spots have begun to form on top.
4. Garnish with chives and serve with warm crusty bread, chips or crackers. Enjoy!