

# Super Bowl Crab Dip

**Makes about 3 cups**

Old Bay Seasoning and sherry are two Maryland essentials for crab-centric dishes, and California's beloved Meyer lemon brightens the seafood's sweetness. A hat tip to chef and cookbook author Virginia Willis, who suggests the tangy addition of goat cheese to crab dip in her "Bon Appetit, Y'all!" (Ten Speed Press, 2008).

- 4 ounces cream cheese, at room temperature
- 4 ounces fresh goat cheese, at room temperature
- 3 tablespoons mayonnaise
- 1 teaspoon Old Bay Seasoning
- 1 teaspoon Dijon mustard
- Salt and freshly ground pepper to taste
- 1 tablespoon nutty sherry, such as Bodegas Dios Baco S.L. Amontillado or Lustau East India Solera
- 1 tablespoon fresh Meyer lemon juice
- 2 tablespoons finely chopped chives
- 1 pound fresh crabmeat (Dungeness or blue), carefully picked over
- $\frac{1}{3}$  cup fresh breadcrumbs or 2 to 3 tablespoons panko breadcrumbs
- Crackers or toasted baguette slices, for serving

**Instructions:** Preheat the oven to broil.

In the top of a double boiler over medium heat, combine the cream cheese, goat cheese, mayonnaise, Old Bay Seasoning and mustard. Stir until smooth and heated, but not boiling.

Season to taste with salt and pepper; add the sherry, lemon juice and chives. Taste and adjust the seasonings.

Using a spatula, gently stir in the crabmeat. Transfer to a 3- to 4-cup gratin dish. Sprinkle with the breadcrumbs. Broil until golden brown, about 5 minutes. Serve immediately with crackers or baguette slices.

**Per tablespoon:** 26 calories, 3 g protein, 0 g carbohydrates, 1 g fat (1 g saturated), 11 mg cholesterol, 69 mg sodium, 0 g fiber.



Liz Hafalia / The Chronicle; styling by Sarah