



Crane Bay® Kani Kama Hot Crab Dip (Serves 8)

Ingredients:

1 pack (500g) Crane Bay® Kani Kama
Nonstick spray
1 (8oz.) cream cheese, room temperature
1 cup grated pepper jack cheese
½ cup grated parmesan
½ cup mozzarella
½ cup mayonnaise

1TB hot sauce (your preference; sriracha,
sambal, Frank's)
2 medium hot house tomatoes,
seeded and diced
¼ cup chopped green onions (scallions)
¼ cup chopped basil
3 garlic cloves, minced

¼ tsp salt
½ tsp black pepper
2 avocados, diced
Crusty baguette cut on the bias
and toasted

Preparation:

1) Preheat oven to 350°F. Spray a 2 quart (or larger) baking dish with nonstick spray. 2) In a large bowl, mix together well all the ingredients except the avocado. 3) Pour into the baking dish and smooth the top flat. 4) Bake until golden and bubbling on the edges - about 30 minutes. 5) Garnish with avocados and serve hot with toasted baguette slices.

Please contact your DNI Group representative today.

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