Killer Crab Dip

The main ingredient in this dish is actually not crab. It's imitation crab, better known as

surimi.

Ingredients

- 4 oz. cream cheese, softened at room temperature
- 1/4cup mayonnaise
- 2 Tbs. sour cream
- 8 oz. surimi, cut into small chunks
- 11/2 tsp dried dill
- 1 tsp Worcestershire sauce
- 1/4 tsp vinegar based hot sauce (i.e. Frank's)
- 2-3 green onions

Method

- 1. Combine the cream cheese, mayonnaise, sour cream, Worcestershire, hot sauce, and dill, stirring until well combined.
- 2. Chop the bottom parts of the green onions into a fine mince and stir into the cream cheese mixture.
- 3. Gradually fold in the surimi, so as not to break up the chunks.
- 4. Chill in the refrigerator 2-3 hours or overnight.
- 5. Slice the tops of the green onions into thin rings and use for garnish.