Fresh Catch Crab Dip

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FRESH CATCH
SEAFOOD
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Micah Daniels

An ultra-rich, buttery, and cheesy air fryer crab dip shared by Micah from Fresh Catch.

Ingredients

- ½ stick unsalted butter, room temperature
- ⅓ cup mayonnaise
- 1 tbsp Worcestershire sauce
- 1 tbsp fresh lemon juice
- ½ tsp garlic powder
- 1 tsp Old Bay seasoning
- 1 tbsp coarse ground Dijon mustard
- 1 cup mozzarella cheese, shredded (plus extra for topping)
- ¼ cup Parmesan cheese, freshly grated
- 1 lb lump crabmeat, picked for shells

Instructions

1**. Make the base:** In a medium bowl, use a fork to mash and blend the room-temperature butter and mayonnaise together until smooth.

2. **Add the seasonings**: Stir in the Worcestershire sauce, lemon juice, garlic powder, Old Bay seasoning, and coarse ground Dijon mustard until well combined.

3. **Mix in the cheese**: Fold in the mozzarella and Parmesan cheese.

4. Add the crab: Gently fold in the pound of crabmeat, taking care not to break up the lumps too much.

5. **Air fry:** Transfer the mixture to an air fryer-safe dish. Cook at 350°F (175°C) for 10 to 15 minutes, until hot and bubbling throughout.

6. **Top and finish:** Open the air fryer during the last 2 minutes of cooking, sprinkle a little extra mozzarella on top, and finish cooking until melted without over-browning.