Smokin’ Joe Lasher’s Hot Pepper Crab Dip with Tortilla Chips

Prep time: 10 mins Cook time: 30 mins Servings 6-8

Ingredients:

1 lb crab meat

3 minced scallions

1 jalapeno pepper, seeds removed and diced

2 tbsp butter

½ cup heavy cream

4 tbsp cream cheese, softened

1 cup shredded parmesan cheese

½ tsp cayenne pepper

½ tsp dried mustard

¼ tsp cumin

¼ panko breadcrumbs

1 tsp salt

1 tsp pepper

1 tbsp Worcestershire sauce

Instructions:

1. Preheat oven or smoker to 350° F
2. In 10” cast iron skillet over medium heat, melt butter and saute scallions and jalapeno until tender.
3. Combine all seasonings, heavy cream and cream cheese in skillet, then add ¾ cup parmesan cheese and stir until thick and bubbly.
4. Gently stir in crab meat.
5. Top with remaining parmesan cheese and breadcrumbs and bake for 20 minutes until browned and bubbly.
6. Serve with warm, fresh tortilla chips or any chips or bread you like!