

## Warm Jalapeno Crab Dip

<http://unihomemaker.com/2013/06/28/warm-jalapeno-crab-dip/>

### *Ingredients:*

- 1/4 cup of olive oil
- 2 tablespoons of butter
- 1 clove of garlic, finely chopped
- 1/4 cup of all-purpose flour
- 1 cup of milk (add a bit more if the sauce runs a bit thick)
- 1 (8 ounce) container of fresh lump crab meat (run your fingers through the meat and discard any shells or cartilage)
- 1 cup of shredded monterey jack cheese (feel free to add more or less to suit your palate)
- juice of half a lemon
- 4 scallions, finely chopped
- 1 large jalapeno pepper, seeded and finely chopped

### *Preparation:*

Preheat the oven to 400 degrees F. Position the baking rack in the center.

In medium saucepan add olive oil and butter. Let the butter melt and add garlic. Stir until fragrant, about 30 seconds. Then stir in flour and slowly whisk in milk. Cook until mixture thickened, about 2-3 minutes. Turn the heat off and stir in crab, 3/4 cup of cheese and lemon juice. Reserve 1 teaspoon of scallion and jalapeno and stir in the remaining scallion and jalapeno into the crab mixture. Transfer to a 1 quart baking dish (I used a 7" x 7" baking dish) and top with the remaining 1/4 cup cheese.

Bake for 20-25 minutes or until heated through. Turn off the oven and then the broiler on. Broil for 4-5 minutes or until golden brown and bubbly. Sprinkle the remaining teaspoon of scallion and jalapeno on top. Serve warm with melba toast or crusty bread.