



# Spinach Artichoke Crab Dip

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 pkg. (6.5 oz.) *Alouette Spinach Artichoke Spreadable Cheese*  
6 oz. jumbo lump crabmeat  
1 tbsp. butter or margarine  
2 tbsp. flour  
1 ½ cups milk  
½ tsp. garlic, minced  
1/8 tsp. nutmeg, ground  
salt and pepper to taste

## Instructions

Preheat oven to 350° F. Lightly grease an 8" gratin dish or shallow, oven proof dish.

Melt butter over medium heat in heavy gauge sauce pan.

Add minced garlic and flour and stir until smooth.

Add milk and bring to a simmer for 5 minutes, stirring constantly over medium heat.

Add *Alouette Spinach Artichoke Spreadable Cheese* and heat until melted.

---

---

Add ground nutmeg and season to taste with salt and pepper.

Fold in crab meat and spoon into prepared baking dish.

Bake for 8-10 minutes or until golden brown and bubbly. Serve warm.