

# Hot Bread and Butter Jalapeno Crab Dip

*Posted by Jeffrey Bell - HEB Central Market Plano*

1 lb. lump crabmeat; picked for shells  
1½ t salt  
1¼ lb. Pepper-Jack cheese, grated  
1 t Worcestershire  
1½ C Mayonnaise  
1 t garlic, chopped  
1 C The Original Bread 'N' Butter Jalapenos, diced  
2 oz Parmigiano Reggiano, grated

Preheat oven to 350. In a medium bowl, combine all ingredients except the Parmigiano; mix gently until well blended. Lightly spray a baking dish & spoon crab mixture into dish. Sprinkle top with Parmigiano to form an even layer on top. Bake in oven for 25 minutes or until the cheese is golden brown & bubbly. Remove from oven & let stand for 5 minutes before serving.