

# BAKED CRAB DIP BOWL RECIPE

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Follow our complete, step-by-step, photo illustrated recipe to learn how to make this delicious Baked Crab Dip. Perfect for game time, party time, or any old time. Printable recipe included.



Baked Crab Dip in a bread bowl is perfect for your next game night or any time family and friends get together. We're making this one with Imitation Flaked Crab, but canned crab or even fresh will do.

I understand there is some really super type football game coming up in a few weeks. Have you

heard about it?

I never did get too involved or interested in sports. Maybe it's because being a big kid, I was usually the last one to be chosen for a side when my classmates divided up into teams. I did try hard, I just never got to be very good at any of it.

This is a great recipe for just such a family and friends gathering for a big game, or for any time you're having a party of sorts. It's easy to make, and it tastes awesome if you ask me. But, I might be partial to crab meat.

Ever wonder why the good foods always seem to cost much more? Lobster, oysters, crab legs, steak. It's all good, but it can be a bit pricey. I'm sure this would be amazing made with fresh crab meat, but we're making this batch with Imitation Crabmeat from a package. You could use canned crab meat if you prefer.

The recipe makes about 5 cups of dip. That's a pretty good amount for a small group.

My local store didn't have any bread that I could turn into a round bowl, so I opted for a loaf of Italian Bread. If you look closely, it even resembles a football. Don't you think.

I do hope you'll like our Baked Crab Dip. If you try it, be sure to share your comments with us at the end of the recipe. I look forward to hearing from you.

Ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

**Baked Crab Dip** – You'll need these ingredients.

Canned crab meat can be used instead of the Imitation Crabmeat that we're using. Your choice. Smile.

Grate the cheese.

I quit using that shredded cheese stuff a long time ago. It's coated with some type of cornstarch to help keep it from sticking together in the package. It also keeps the cheese from melting as nicely as

block cheese does. It will only take a minute or two extra but I think it's well worth the time and effort.

Just take your time, don't get in a rush, and you will not have to worry about cutting your fingers.

Slice the onion real thin.

Place the softened Cream Cheese in a large mixing bowl.

Use a hand mixer on a low speed and cream the cheese until it's nice and smooth.

Add the sour cream to the bowl.

Mix again until everything is nice and smooth.

Add the Old Bay Seasoning. Mix again until it's fully incorporated.

If you're concerned about using too much or not enough of the seasoning, you'll have a chance to taste it later. You could start with just one teaspoon and add more later to get it to your personal preference.

The imitation crab meat will come out of the bag pretty much all stuck together. At least mine did. You can either chop it up, or just pull it apart by hand to get it into smaller pieces.

Add the flaked crab meat to the bowl.

Add the grated cheese. I did hold out just enough to garnish the top of my bread bowl. Up to you of course.

Add the thinly sliced onion to the bowl. I also kept out about a teaspoon of the onion so I could sprinkle it on top of the fully baked crab deep once it came out of the oven.

Grab a large spoon and fold everything together until it's fully combined.

TASTE the dip to see if you think it needs any additional seasoning mix, salt or black pepper.

I'm using a loaf of Italian Bread here. My store of choice didn't have a round loaf that I could use for a bowl, but this worked just as well.

I used a serrated knife and cut a V like shape into the top of the loaf and then pulled that section out. Next, I gently pulled out more of the bread by hand leaving about 1/2 inch or more all around the sides. Save the top.

I placed a piece of aluminum foil on my baking sheet just in case it were to bubble over.

Use a spoon and fill the bread bowl with the crab dip. Top it with the remaining grated cheese.

I sliced the top of the loaf and placed it on the baking sheet. Although I don't show it, I did drizzle the cut pieces with a little bit of Olive Oil before placing it all in the oven.

Place the sheet in an oven that has been pre-heated to 350F degrees. There's not really anything that needs to cook, we're just heating the dip until it's nice and hot all the way through, and the cheese on top has melted.

Watch bread as it nears the end of the baking time. You might want to pull the smaller pieces out early or they will get hard as a rock. Trust me on that one. Smile.

Bake the dip for 30 to 40 minutes.

Remove the dip from the oven when it's done.

The outside of the bread bowl gets very hard after 30 minutes in the oven. It browned nicely but didn't burn. The smaller pieces look nice and toasted, but they were pretty hard to try and bite. I should have removed them sooner. Just saying.

Enjoy!

You'll want to serve this while it's nice and warm of course. Serve it with crackers, the toasted bread,

celery slices, even bell pepper slices. Lots of ways to enjoy this dip.

I really enjoyed dipping the bell peppers into the dip. That was my favorite. Smile.

In case you're wondering, I didn't use all the dip in this one bowl. There was a good 2 cups or more of it left in the mixing bowl. And, since I stuffed this bowl, you would probably have enough to make two bowls if you desire.