

Japanese Pink Sauce Crab Dip

Prep: 10 min.

Ingredients:

1 can fancy lump crab meat or fresh crab meat
2 c fancy shredded sharp cheddar cheese
1 c Hellman's* mayonnaise 1/3 c Japanese Pink Sauce
1/2 tsp hot sauce 1/4 tsp red cayenne pepper or to taste
1/4 tsp black pepper or to taste

Directions:

1. Combine mayo, JPS, hot sauce, red pepper, and black pepper. Stir.
2. Add cheese and crab meat. Stir.
3. Refrigerate two hours or overnight.
4. Serve with Ritz crackers for best flavor.

** Always use regular Hellman's for best results, not light or low-fat.*