

Lobster Dip - Hot

Recipe By : UCLA Conference Center

Serving Size : 20

Categories : Cooking Class Dips

Appetizers

<u>Amount</u>	<u>Measure</u>	<u>Ingredient</u>	<u>Preparation</u>
6	ounces	Cream Cheese, softened	
3	tablespoons	Butter, melted	
2	teaspoons	Garlic, chopped	
1/2	each	Onion, minced	
2	teaspoons	Worcestershire Sauce	
1/2	teaspoon	Tobasco Sauce	
1/2	teaspoon	Old Bay Seasoning	
1/2	cup	Granna Padana, shredded	
3/4	pound	Lobster Meat, frozen, thawed, squeezed and chopped	

1. Cut the cream cheese into cubes, and set aside to soften.
2. Melt the butter and saute the garlic on a low simmer for 30 seconds. Remove from heat.
3. Add chopped onion, tobasco, wocestershire and Old Bay seasoning and stir to thoroughly combine.
4. Roughly chop the drained lobster meat and gently fold into the cream cheese and the shredded white cheddar cheese and butter mixture.
5. Spread into an oven-proof dish and bake at 375-degrees for 20 to 30 minutes, until dip is browned well and bubbling.

Serving Ideas : Serve with toasted crostini, tortilla, pita or crackers.

Notes : Recipe yields 1.5 ounce per person.