

Crab Cheese Balls



Ingredients

- 8 oz. cream cheese, softened at room temperature
- Worcestershire sauce
- 1 tbsp. Blue Crab Bay Co.® **Crab Dip Blend**
- 1 can Bay Beyond® **Crabmeat**
- 4 tbsp. Blue Crab Bay Co.® **Crab House Nuts**®, ground

Instructions

To cream cheese, add two dashes of Worcestershire sauce and Crab Dip Blend. Mix well. Thoroughly drain crabmeat, then stir gently into cheese mixture. Divide mixture into two equal-size portions, and form into ball shapes. Cover each ball tightly with plastic wrap, and refrigerate until firm. Prior to serving, pour ground nuts onto plate and roll each ball to coat completely. Rewrap with plastic wrap; reshape if necessary. Refrigerate until firm. Serve with crackers. Each cheese ball serves four to six.

OR make in easy with the Crab Cheese Ball Kit!

