Crab Rangoon Dip



But getting back to the rangoon dip….
This is how Randi did it.

Crab Rangoon Dip

2 cans crab meat (the same size as a regular tuna can), (drained)
16 oz. cream cheese, soft
1/2 c. sour cream
4 green onions, chopped fine
1 1/2 tsp. Worcestershire sauce
1 TBS powdered sugar
1/2 tsp. garlic powder
1/2 tsp. lemon juice
6-12 drops of hot sauce (depending on your preferred spice temp)

Preheat oven to 350 degrees F.

Add the chopped onions with the crab meat. Place the soft cream cheese in med size bowl. Add all ingredients to the cream cheese. Stir until well mixed. Pour into (I used a round cake pan) a pan and bake for 30 minutes. Serve hot with chips.

You could probably place this in a crock pot after it's baked to take to get-togethers and parties.