**Crab Dip**

**Ingredients:**

3 oz. butter

½ onion, minced

1 rib celery, minced

1 clove garlic, minced

1 tsp. salt

½ tsp. pepper

1 tsp. paprika

1 tsp. garlic powder

2 oz. flour

1 oz. cornstarch

3 cups milk

1 cup shredded mozzarella cheese

½ cup shredded cheddar cheese

1 container crab meat

1 cup panko bread crumbs

**INSTRUCTIONS**

1. Preheat the oven to 400ºF.
2. Sauté the garlic, onions, and celery in the butter until they are soft; about 7 minutes.
3. Add in the spice and cook for another minutes.
4. Stir in the flour and cornstarch.
5. Add 1 cup of milk, bring to a simmer. The mixture should thicken.
6. Add another 1 cup of milk and bring to a simmer.
7. Repeat with the last 1 cup of milk.
8. Turn the heat off and stir in both cheeses until they are melted. The mixture should be quite thick by now.
9. Add the crab meat and mix together. Don’t over mix or the crab will fall apart; we want good sized chunks.
10. Pour the mixture into an oven safe container. Top with bread crumbs.
11. Bake for 10 minutes.
12. Enjoy.