

TIM FARMER'S COUNTRY KITCHEN

CRAB & BACON DIP

*5-6 slices of bacon
Bacon Grease
1/4 onion, chopped
8 ounces neufchâtel cheese
8 ounces crab meat
1/2 cup mayonnaise
Dried chives
Tellicherry Pepper
Parmesan Cheese
Ritz crackers
Butter*



Topping: *Mozzarella, Parsley and Chives*

Cook bacon until done and drain on paper towels. In remaining bacon grease, add onion and cook until soft. In baking dish, place neufchâtel cheese, onions, crab and mayonnaise. Stir until well combined. Season with chives and pepper. Chop up bacon and stir into dip. Top with parmesan cheese and crushed Ritz crackers. Slice butter thin and place 3-4 pads on top. Cook at 350 degrees for 30 minutes. Remove from oven and sprinkle with mozzarella cheese, parsley and chives. Serve with crackers.