

House-Autry Mills

Layered Crabmeat Spread

- 1 (8 ounces) package cream cheese, softened
- 2 tablespoons lemon juice
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon lemon pepper
- 1/4 teaspoon Worcestershire sauce
- 3/4 cup cocktail sauce
- 1 tablespoon Horseradish
- 1 (16 ounce) container lump crabmeat, drained or pre-cooked white fish chopped
- 2 cups (8 ounce) shredded Monterey Jack cheese
- 3 green onions, chopped
- 1/2 cup orange bell pepper, chopped
- 1/2 cup sliced ripe olives

Beat cream cheese at medium speed with an electric mixer until smooth; add lemon juice and next 4 ingredients, beating until blended. Spoon mixture into 9-inch serving dish. Cover and chill at least 20 minutes.

Spread cocktail sauce evenly over cream cheese mixture. Top with crabmeat; sprinkle with cheese, bell pepper and ripe olives.

Serve on crackers, hushpuppies or cornbread waffles