

Cheesy Baked Pimento, Corn and Lobster Dip



What You'll Need:

- 1 cup mayonnaise
- 8 oz cream cheese, softened
- 1 teaspoon hot sauce
- ½ teaspoon ground mustard
- ½ teaspoon kosher salt
- Black pepper, to taste
- 16 oz shredded sharp cheddar cheese
- ½ cup (2 4 oz jars) sliced pimentos, strained and juice saved
- 1 tablespoon pimento juice
- 12 oz steamed lobster or crab meat, torn into bite-sized pieces*
- 2 cups fresh or frozen (but defrosted) corn kernels
- ½ cup green onion, chopped
- Crackers and vegetables for dipping

What You'll Do:

1. Preheat your oven to 400 degrees.
2. In a large bowl, combine 1 cup Duke's mayonnaise, 8 oz cream softened cheese, 1 teaspoon hot sauce, ½ teaspoon ground mustard, ½ teaspoon kosher salt and black pepper to taste. You can use an electric mixer or a spoon to combine, just ensure everything is well incorporated.
3. To the same bowl, add 16 oz cup shredded sharp cheddar cheese, 1/2 cup sliced pimentos, 1 tablespoon pimento juice. Stir to combine.
4. Add 12 oz steamed lobster meat, torn into bite-sized pieces, 2 cups fresh or frozen and defrosted corn kernels and 1/2 cup chopped green onion to the bowl. Stir to combine.
5. Place the contents of the bowl into a cast iron skillet or baking dish and place into 400 degree oven. Bake for 25-30 minutes, or until browned and bubbling.
6. Serve warm with your favorite crackers and vegetables for dipping.
7. Dip can be made ahead and stored in the fridge then baked before serving. Leftovers can be stored in the fridge and reheated.

*Dip can be made without lobster or crab, just leave it out! Delish!