



Lynn demonstrates a delicious crab dip appetizer that is great for a party or any get together and would be a great addition for a holiday party. This recipe is a part of the Dannon Oikos Greek Yogurt Holiday e-cookbook.

<http://www.oikosyogurt.com/greek-yogurt-recipes/blogger-recipes/lynn-mccowan/>

Ingredients:

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- 2 (6 oz.) cans lump white crab, drained
- 2/3 cup Dannon Oikos Plain Greek Nonfat Yogurt
- 2 (8 oz.) low fat cream cheese or Neufchatel cheese, softened
- 4 green onions, chopped
- 2 cups shredded Swiss Cheese

Mix all of the above ingredients together. Pour into a baking dish that has been sprayed with cooking spray. Bake at 350° for 30 minutes, or until hot and bubbly.

Serve with crackers of your choice.

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Lynn's Recipes: November 2012
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