

CRAB MEAT DIP: HOT

Gourmet Magazine

comments

Can be served warm as a dip, or cold as a spread.
Double for a large crowd.
Always gets raves.

notes

Locate a chafing dish or some such, to keep it warm if you're serving it hot, otherwise refrigerate for warming up later. Can also be used as a cold spread.
Serve with slices of French bread, or with crackers. It's also good as a vegetable dip.

Ingredients

prepare in advance

Grate

1/2 small onion

Drain

1/8 oz. fresh or canned lump crab meat

Measure together in saucepan

1/3 C mayonnaise or salad dressing

1/4 tsp. garlic powder

1/4 tsp. salt

1/4 tsp. pepper

1 tsp. prepared mustard

1 tsp. prepared horseradish

2 T dry white wine or vermouth

1/8 tsp. cayenne

Chop

1 T fresh chives

1 T fresh parsley

Have ready

12 oz. cream cheese

French bread and/or fresh vegetables and/or crackers

complete recipe

Add the cream cheese to the ingredients in the sauce pan and cook, stirring constantly over medium heat until the cream cheese melts.

Stir in the crab meat, chives and parsley.

If you're going to serve this right away, keep it warm in the chafing dish.

If you're going to serve it later, you can refrigerate it for later warming up, or use it cold as a spread.