
Almost Crab Dip (Hot)

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Party Recipes from the Charleston Junior League - 1993

2 cans (6-1/8 ounces ea) white tuna in oil, drained

8 ounces cream cheese, cut in chunks

juice of 1/2 lemon

1 small onion, finely chopped

1 to 2 dashes Worcestershire sauce

1 teaspoon curry powder

salt (to taste)

freshly ground black pepper (to taste)

Mash the tuna in a small bowl.

Place the tuna and cream cheese in a medium-size saucepan. Cook over low heat, stirring, until the cheese has melted and the mixture is almost smooth.

Add the lemon juice, onion, Worcestershire, curry powder, salt and pepper. Cook over low heat, stirring frequently, until the onion softens, about 10 minutes.

Transfer to a chafing dish. Serve with water crackers.

Yield: 10 to 12 servings

Appetizers

Per Serving (excluding unknown items): 1340 Calories; 101g Fat (67.7% calories from fat); 88g Protein; 19g Carbohydrate; 3g Dietary Fiber; 330mg Cholesterol; 1859mg Sodium. Exchanges: 0 Grain(Starch); 12 1/2 Lean Meat; 1 1/2 Vegetable; 14 1/2 Fat; 0 Other Carbohydrates.