
Bluffton Deviled Crab Dip (Hot)

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Party Recipes from the Charleston Junior League - 1993

1 large onion, finely chopped
2 stalks celery, finely chopped
1/2 green bell pepper, finely chopped
dab bacon grease or butter
1 pint backfin blue crab, picked over and bones removed
1/2 cup ketchup
2 tablespoons shed sauce
1 tablespoon prepared mustard
1 cup cracker crumbs
2 eggs
2 tablespoons Worcestershire sauce
salt (to taste)
freshly ground black pepper (to taste)
1/2 cup cornflakes cereal
2 tablespoons butter, room temperature

Preheat the oven to 350 degrees. Butter a two-quart baking dish.

Place the onion, celery and bell pepper in a microwave-safe bowl with a dab of bacon grease or butter. Saute' for 5 minutes on HIGH power in a microwave oven.

Add the crabmeat, ketchup, Shed Sauce, mustard, cracker crumbs, eggs, Worcestershire sauce, salt and pepper. Mix well.

Transfer the mixture to the prepared baking dish and sprinkle with the cornflakes. Dab with the butter.

Bake until bubbly, 20 to 30 minutes.

Serve with assorted crackers.

Yield: 12 to 15 servings

Appetizers

Per Serving (excluding unknown items): 582 Calories; 34g Fat (51.0% calories from fat); 18g Protein; 56g Carbohydrate; 6g Dietary Fiber; 486mg Cholesterol; 2353mg Sodium. Exchanges: 1 1/2 Lean Meat; 3 Vegetable; 5 1/2 Fat; 2 1/2 Other Carbohydrates.