
Cold Island Crab

Ellen Way Dudash

Party Recipes from the Charleston Junior League - 1993

Servings: 50

1 pound claw crabmeat, picked over and shells discarded
1 pound white crabmeat, picked over and shells discarded
1 tablespoon fresh lemon juice
2 scallions, finely chopped
1 large bunch parsley, finely chopped
2 stalks celery, finely chopped
1 medium green bell pepper, finely chopped
12 ounces cream cheese, room temperature
1 teaspoon ground mace
1 teaspoon ground thyme
1 teaspoon coarsely ground pepper
1/2 teaspoon garlic salt
1/4 teaspoon salt
1 tablespoon capers, drained

Place the crabmeat in a medium-size bowl. Sprinkle with the lemon juice. Set aside.

In a large bowl, place the scallion, parsley, celery, green pepper and cream cheese. Combine well. Add the mace, thyme, pepper, garlic salt and salt. Stir to combine.

Lightly fold the crabmeat and lemon juice into the cheese mixture. Add the capers (the mixture should be very light - not packed). Transfer to a serving dish.

Serve with crackers.

Appetizers

Per Serving (excluding unknown items): 26 Calories; 2g Fat (81.6% calories from fat); 1g Protein; 1g Carbohydrate; trace Dietary Fiber; 7mg Cholesterol; 55mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates.