
Crab Louis Dip

Kathleen Hancock

Party Recipes from the Charleston Junior League - 1993

1/2 cup chili sauce
1/2 cup mayonnaise
1 clove garlic, minced
1/2 teaspoon dry mustard
1 tablespoon prepared horseradish
1 tablespoon Worcestershire sauce
1/4 teaspoon Tabasco sauce
1/2 teaspoon salt
2 hard-boiled eggs, finely chopped
8 ounces flaked crabmeat, picked over and shells discarded

In a medium-size bowl, combine the chili sauce, mayonnaise, garlic, dry mustard, horseradish, Worcestershire sauce, Tabasco sauce and salt. Mix well.

Add the egg and crabmeat. Stir gently to combine.

Refrigerate for two or three hours before serving.

Yield: 2 cups

Appetizers

Per Serving (excluding unknown items): 988 Calories; 104g Fat (89.3% calories from fat); 15g Protein; 12g Carbohydrate; 3g Dietary Fiber; 463mg Cholesterol; 2061mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 8 1/2 Fat; 1/2 Other Carbohydrates.