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# Crab Meat Dip III

Mary Lou Maertens - Dayton's Remotedale

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

**1 can (6 ounce) crab meat, flaked and drained**  
**juice of one lemon**  
**12 ounces cream cheese, softened**  
**1/2 cup whipping cream**  
**1/2 cup mayonnaise**  
**1 tablespoon minced onion**  
**1 clove garlic, minced**  
**1/2 teaspoon Worcestershire sauce**  
**1/4 teaspoon hot pepper sauce**  
**dash salt**  
**fresh chives (for garnish)**

In a small bowl, marinate the crab meat in lemon juice for 30 minutes. Drain well.

In a blender or mixer bowl, blend or mix the crab meat with the cream cheese, whipping cream, mayonnaise, onion, garlic, Worcestershire sauce, hot pepper sauce and salt, just until thoroughly mixed.

Spoon the mixture into a serving dish. Garnish with chives.

Serve with crackers, potato chips, or fresh vegetable dippers.

## **Appetizers**

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*Per Serving (excluding unknown items): 2530 Calories; 258g Fat (88.9% calories from fat); 57g Protein; 15g Carbohydrate; trace Dietary Fiber; 695mg Cholesterol; 2181mg Sodium. Exchanges: 7 1/2 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 38 1/2 Fat; 0 Other Carbohydrates.*