
Dilled Crab Dip

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 package (8 ounce) cream cheese, softened
1 cup mayonnaise
1/4 cup sour cream
1 to 1-1/2 teaspoons dill weed
2 green onions, minced
1 cube beef bouillon, crushed
1 teaspoon hot sauce
1 can (7 ounce) crabmeat, rinsed and drained
assorted fresh vegetables

In a medium size bowl, beat the cream cheese until light.

Beat in the mayonnaise and sour cream. Stir in the dill weed, green onions, bouillon, hot sauce and crabmeat.

Refrigerate, covered, for several hours to blend the flavors.

Serve with assorted fresh vegetables.

Yield: 2 cups

Appetizers

Per Serving (excluding unknown items): 2665 Calories; 282g Fat (91.0% calories from fat); 49g Protein; 15g Carbohydrate; 1g Dietary Fiber; 462mg Cholesterol; 3859mg Sodium. Exchanges: 0 Grain(Starch); 6 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 33 Fat.