
Edisto Crab Dip (Hot)

Eleanor Vest Howard

Party Recipes from the Charleston Junior League - 1993

Servings: 6

8 ounces cream cheese, room temperature

1/2 cup mayonnaise

1 tablespoon fresh lemon juice

1/2 teaspoon Worcestershire sauce

1 teaspoon unbleached all-purpose flour

dash cayenne pepper

1/2 pound fresh or frozen backfin crabmeat, picked over and shells discarded

1/3 cup slivered almonds, toasted

salt (to taste)

In a medium-size bowl, beat the cream cheese until smooth. Add the mayonnaise, lemon juice, Worcestershire sauce, flour and cayenne pepper. Mix until well blended.

Fold in the crabmeat and almonds. Add salt, to taste.

Serve cold, or heat in a heavy saucepan over low heat, stirring constantly. Transfer to a chafing dish.

Serve with Melba toast, crackers, or, if hot, patty shells.

Appetizers

Per Serving (excluding unknown items): 311 Calories; 33g Fat (90.8% calories from fat); 5g Protein; 3g Carbohydrate; 1g Dietary Fiber; 48mg Cholesterol; 221mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 4 1/2 Fat; 0 Other Carbohydrates.