

Hot Confetti Snow Crab Dip

Sherry Davis

Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa

Yield: 2 cups

*6 - 8 ounces crab
1 package (8 ounce) cream
cheese, softened
1/4 cup green onion,
chopped
3 tablespoons mayonnaise
1 teaspoon lemon juice
1/4 teaspoon celery salt
1/2 teaspoon cream-style
horseradish
dash hot pepper sauce
rounds of French bread,
toasted and buttered (for
service)
assorted vegetables slices
(for service)*

Preheat the oven to 325 degrees.

Thaw the crab if frozen. Drain and reserve liquid. Slice the crab, reserving a few pieces for garnish.

In a bowl, blend together the cream cheese, onion, mayonnaise, lemon juice, horseradish, celery salt, pepper sauce and reserved crab liquid. Stir in the crab. Spoon the mixture into a two-cup casserole dish.

Bake for about 15 minutes or until heated through.

Garnish with the reserved crab pieces and additional green onion.

Serve with French bread and vegetables for dipping.

The dip may be microwaved. Place the dip into a microwave-safe bowl. Microwave, uncovered, on MEDIUM for 4 to 6 minutes, stirring every 1-1/2 minutes.

Per Serving (excluding unknown items): 2300 Calories; 131g Fat (51.8% calories from fat); 264g Protein; 9g Carbohydrate; 1g Dietary Fiber; 1330mg Cholesterol; 5307mg Sodium. Exchanges: 35 Lean Meat; 1/2 Vegetable; 0 Fruit; 18 Fat.