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# Hot Crab Dip (Hot)

*Toni Austelle Rhett*

*Party Recipes from the Charleston Junior League - 1993*

**8 ounces cream cheese**  
**1/2 cup (one stick) butter**  
**1 pound white crabmeat, picked over and shells discarded**  
**1 small onion, finely chopped**  
**Tabasco sauce (to taste)**  
**garlic salt (to taste)**  
**cayenne pepper (to taste)**  
**3 tablespoons white wine or sherry**  
**1 teaspoon Beau Monde seasoning**  
**1 cup grated sharp Cheddar cheese**

In the top of a double boiler over simmering water, melt the cream cheese and butter.

Add the remaining ingredients and stir to combine.

Heat through and transfer to a chafing dish.

Yield: 6 to 8 servings

## **Appetizers**

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*Per Serving (excluding unknown items): 1240 Calories; 125g Fat (89.1% calories from fat); 19g Protein; 16g Carbohydrate; 2g Dietary Fiber; 373mg Cholesterol; 1142mg Sodium. Exchanges: 2 1/2 Lean Meat; 1 1/2 Vegetable; 23 1/2 Fat.*