

Hot Crab Dip

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*6 to 8 ounce crabmeat
2 tablespoons lemon juice
1 cup sour cream
1/4 cup mayonnaise
1 teaspoon minced onion
1 teaspoon garlic salt
1 teaspoon minced chives
1/4 teaspoon
Worcestershire sauce
dash tabasco sauce*

Preheat the oven to 325 degrees.

Drain the crab and place in a bowl. Pour the lemon juice over the top.

Add the rest of the ingredients to the mixture. Combine well. Place in a small baking dish.

Bake until bubbly.

Dust with paprika.

Serve hot with crackers.

Per Serving (excluding unknown items): 1606 Calories; 104g Fat (58.0% calories from fat); 154g Protein; 14g Carbohydrate; 1g Dietary Fiber; 753mg Cholesterol; 4871mg Sodium. Exchanges: 19 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 1/2 Non-Fat Milk; 13 1/2 Fat; 0 Other Carbohydrates.