

# Hot Crabmeat Dip

*Mrs John Riggan*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

*1 can crabmeat  
1 teaspoon milk  
2 tablespoons chopped  
onion  
1/2 teaspoon horseradish  
1 package (8 ounce) cream  
cheese, softened  
1/4 teaspoon salt  
dash pepper*

In a serving casserole dish, mix the crabmeat, milk, onion, horseradish, cream cheese, salt and pepper.

Refrigerate.

Just before serving, preheat the oven to 375 degrees.

Heat the casserole thoroughly for 15 minutes.

Serve with melba rounds or other crackers

(Serves six. Double for larger groups.)

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Per Serving (excluding unknown items): 939 Calories; 83g Fat (78.5% calories from fat); 42g Protein; 8g Carbohydrate; trace Dietary Fiber; 360mg Cholesterol; 1620mg Sodium. Exchanges: 6 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 15 Fat; 0 Other Carbohydrates.