

Hot Curried Crabmeat Dip

Marianne Webb

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

*2 packages (3 ounce ea)
cream cheese, softened
1 package (6 ounce)
canned or frozen crabmeat
2 tablespoons lemon juice
1/4 to 1/2 teaspoon mild
curry powder
sour cream (optional)*

Preheat the oven to 350 degrees.

In a bowl, mix the cream cheese, crabmeat, lemon juice and curry powder. Pour the mixture into a ramekin or small casserole dish. If desired, add a small dollop of sour cream.

Bake for 10 to 15 minutes until bubbly.

Per Serving (excluding unknown items): 1627 Calories; 162g Fat (87.9% calories from fat); 35g Protein; 15g Carbohydrate; trace Dietary Fiber; 509mg Cholesterol; 1371mg Sodium. Exchanges: 5 Lean Meat; 0 Fruit; 29 1/2 Fat.