
My Mother`s Crab Dip (Hot)

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Party Recipes from the Charleston Junior League - 1993

Servings: 25

6 tablespoons butter
2 large shallots, finely chopped
2 tablespoons cornstarch, dissolved in two tablespoons of water
1 cup half-and-half
salt (to taste)
white pepper (to taste)
1/8 teaspoon nutmeg
1 pound crabmeat, picked over and shells discarded
1/4 cup good quality sherry

Melt the butter in a heavy saucepan, add the shallots. Saute' over low heat until soft but not brown, about 3 minutes.

Add the cornstarch mixture and blend well. Slowly add the half-and-half. Cook, stirring constantly, until the sauce is thick. Season with the salt, pepper and nutmeg. Fold in the crabmeat. Heat through. Remove from the heat.

Just before serving, add the sherry.

Serve in a chafing dish, with patty shells.

Appetizers

Per Serving (excluding unknown items): 43 Calories; 3g Fat (62.1% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 22mg Cholesterol; 81mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1/2 Fat.