

Oven Baked Crab Dip

*Patti Berquist - Carney, MI
Treasure Classics - National LP Gas Association - 1985*

Yield: 1 quart

*1 pound crab meat
2 packages (8 ounces ea)
cream cheese
1/3 cup salad dressing
1 tablespoon sugar
1 tablespoon dry white wine
1 teaspoon finely chopped
onion
1 teaspoon prepared
mustard
1/2 teaspoon salt
1/2 teaspoon ground ginger
1 teaspoon Old Bay
seasoning
1 teaspoon Worcestershire
sauce
1 package butter buds®
1 tablespoon parsley (for
sprinkling)
Old Bay seasoning (for
sprinkling)*

Preparation Time: 15 minutes

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Preheat the oven to 375 degrees.

In a bowl, combine the cream cheese, salad dressing, sugar, wine, onion, mustard, salt, ginger, Old bay, Worcestershire and butter buds. Mix well.

Gently stir in the crab meat.

Pour the mixture into a lightly greased one quart baking dish.

Bake at 375 degrees for 15 minutes.

Sprinkle lightly with some Old Bay or parsley flakes.

Serve warm with vegetables and crackers.

Per Serving (excluding unknown items): 2148 Calories; 168g Fat (70.5% calories from fat); 129g Protein; 29g Carbohydrate; trace Dietary Fiber; 913mg Cholesterol; 4132mg Sodium. Exchanges: 0 Grain(Starch); 18 Lean Meat; 0 Vegetable; 29 1/2 Fat; 1 Other Carbohydrates.