
Crab Spread II

Louisa Pritchard Hawkins

Party Recipes from the Charleston Junior League - 1993

1 pound crabmeat, picked over and shells discarded

1/4 cup sour cream

1/4 cup mayonnaise

2 tablespoons fresh lemon juice

2 to 3 tablespoons capers, drained

1 tablespoon celery seed

freshly ground pepper (to taste)

Combine all of the ingredients in a medium-size bowl. Stir to blend well.

Serve immediately on crackers.

Yield: 2 cups

Appetizers

Per Serving (excluding unknown items): 954 Calories; 65g Fat (61.1% calories from fat); 86g Protein; 8g Carbohydrate; 1g Dietary Fiber; 399mg Cholesterol; 2304mg Sodium. Exchanges: 0 Grain(Starch); 11 Lean Meat; 0 Fruit; 0 Non-Fat Milk; 6 1/2 Fat; 1/2 Other Carbohydrates.