

Gulfside Crab Spread

Johnna Morgan - Gainesville, MO
Treasure Classics - National LP Gas Association - 1985

Yield: 12 to 16 servings

LAYER 1

12 ounces cream cheese
2 tablespoons
Worcestershire sauce
1 tablespoon lemon juice
2 tablespoons mayonnaise
1 small onion, grated
dash garlic salt

LAYER 2

3/4 bottle chili sauce

LAYER 3

1 can (7 ounce) crab meat,
drained and flaked
finely chopped parsley

Preparation Time: 20 minutes

In a bowl, combine the cream cheese, Worcestershire sauce, lemon juice, mayonnaise, onion and garlic salt. Mix with a hand mixer until well mixed.

Spread the mixture on a large platter.

Pour the chili sauce over the cream cheese mixture.

Top with the crab meat and sprinkle with parsley.
(The spread will look like a pizza.)

Serve with sesame crackers or wheat toast.

(Tiny shrimp can be substituted for the crab meat.)

Per Serving (excluding unknown items): 1590 Calories; 144g Fat (79.9% calories from fat); 56g Protein; 26g Carbohydrate; 2g Dietary Fiber; 503mg Cholesterol; 1911mg Sodium. Exchanges: 7 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 23 1/2 Fat; 1/2 Other Carbohydrates.