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# Chafing Dish Crab (Hot)

*Rebecca Turner Riggs*

*Party Recipes from the Charleston Junior League - 1993*

**6 tablespoons butter**  
**1/3 cup chopped scallions**  
**3 tablespoons unbleached all-purpose flour**  
**2 1/2 cups half-and-half**  
**4 ounces cream cheese**  
**1 pound crabmeat, picked over and shells discarded**  
**1/4 cup dry vermouth**  
**juice of 1/2 lemon**  
**1 1/2 tablespoons prepared horseradish**  
**2 teaspoons Worcestershire sauce**  
**salt (to taste)**  
**white pepper (to taste)**

Melt the butter in a large saucepan with a heavy bottom. Add the scallions and saute' until they are translucent but not brown. Stir in the flour. Cook over low heat, stirring, for 3 minutes. Add the half-and-half and continue stirring until the mixture has thickened.

Cut the cream cheese into chunks. Add to the cream sauce. Stir until melted. Add the remaining crabmeat, vermouth, lemon juice, horseradish, Worcestershire sauce, salt and pepper. Stir to combine. Cook only until the ingredients are heated through.

Serve in a chafing dish accompanied by pastry shells.

Yield: 20 to 25 servings

## **Appetizers**

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*Per Serving (excluding unknown items): 1499 Calories; 114g Fat (70.8% calories from fat); 92g Protein; 13g Carbohydrate; 2g Dietary Fiber; 665mg Cholesterol; 2552mg Sodium. Exchanges: 12 Lean Meat; 1/2 Vegetable; 21 Fat; 1/2 Other Carbohydrates.*