

Creamy Crab Cheesecake

*Cathy Sarrels - Tucson, AZ
Taste of Home - Prize-Winning Recipes*

Servings: 20

Yield: 20 to 24 appetizers

*1 cup (about 25) butter-flavored
crackers, crushed
3 tablespoons butter, melted
2 packages (8 ounces ea) cream
cheese, softened
3/4 cup sour cream, divided
3 eggs
2 teaspoons grated onion
1 teaspoon lemon juice
1/4 teaspoon seafood seasoning
2 drops hot pepper sauce
1/8 teaspoon pepper
1 cup crabmeat, drained, flaked and
cartilage removed
additional seafood seasoning
(optional)*

Preheat the oven to 350 degrees.

In a small bowl, combine the cracker crumbs and butter. Press onto the bottom of a greased 9-inch springform pan. Place on a baking sheet.

Bake for 10 minutes. Cool on a wire rack.

Reduce the heat to 325 degrees.

In a mixing bowl, beat the cream cheese and 1/4 cup of sour cream until smooth. Add the eggs. Beat on low just until combined. Add the onion, lemon juice, seafood seasoning, hot pepper sauce and pepper. Beat just until blended. Fold in the crab. Pour over the crust.

Bake for 35 to 40 minutes or until the center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of the pan to loosen. Cool for one hour longer. Spread the remaining sour cream over the top.

Refrigerate overnight. Remove the sides of the pan. Let stand at room temperature for 30 minutes before serving. Sprinkle with seafood seasoning if desired. Refrigerate the leftovers.

Per Serving (excluding unknown items): 132 Calories; 12g Fat (84.0% calories from fat); 4g Protein; 1g Carbohydrate; trace Dietary Fiber; 71mg Cholesterol; 121mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 0 Non-Fat Milk; 2 1/2 Fat; 0 Other Carbohydrates.