

Appetizers

Fresh Crab & Avocado Dip

Curtis Stone - "Relaxed Cooking with Curtis Stone"

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Servings: 12

4 ripe avocados, peeled and pitted
1/4 cup sour cream
3 to 4 tablespoons fresh lime juice, divided
2 tablespoons fresh chives, minced
15 ounces fresh crabmeat, squeezed dry
1/2 cup mayonnaise
3 tablespoons fresh basil, thinly sliced
1 red jalapeno chile pepper, minced
tortilla chips

In a large bowl, mash the avocados with the sour cream, 2 to 3 tablespoons of the lime juice and the chives.

Season with salt and pepper.

Spoon evenly into a glass serving bowl.

In a bowl, lightly mix the crab, mayonnaise, basil, jalapeno and one tablespoon of the lime juice.

Season with salt and pepper.

Spoon evenly over the avocado layer.

Cover and refrigerate until serving or up to 8 hours.

Serve with chips.

Per Serving (excluding unknown items): 93 Calories; 9g Fat (75.9% calories from fat); 1g Protein; 6g Carbohydrate; trace Dietary Fiber; 5mg Cholesterol; 55mg Sodium. Exchanges: 0 Vegetable; 1/2 Fruit; 0 Non-Fat Milk; 1 Fat.