

Hot Crab Spread

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*1 package (8 ounce) cream
cheese, softened
1 tablespoon milk
1 can (6-1/2 ounce) flaked
crab, cleaned
2 tablespoons finely
chopped onion
1/2 teaspoon cream-style
horseradish
1/4 teaspoon salt
dash pepper
1/3 cup sliced almonds*

Preheat the oven to 375 degrees.

In a bowl, combine and blend the cream cheese and milk.

Add the crabmeat, onion, horseradish, salt and pepper. Blend well.

Spoon the mixture into a baking dish.

Sprinkle with the almonds.

Bake for 15 minutes.

Serve with crackers or party rye.

(May be made one day ahead and reheated.)

Per Serving (excluding unknown items): 1107 Calories; 107g Fat (84.1% calories from fat); 28g Protein; 17g Carbohydrate; 4g Dietary Fiber; 257mg Cholesterol; 1231mg Sodium. Exchanges: 1/2 Grain(Starch); 3 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 19 1/2 Fat.