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# Crab Spread

*Marie Evans - Hudson's Westland*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**1 package (8 ounce) cream cheese**  
**1 jar (5 ounce) Old English Spread**  
**2 tablespoons Worcestershire sauce**  
**1/4 teaspoon garlic powder**  
**1/4 cup milk**  
**1 cup cooked crab, flaked**

In a double boiler, melt the cheeses together.

Stir in the Worcestershire sauce, garlic powder, and milk. Blend well.

Gently stir in the crab. Heat thoroughly.

Serve warm with crackers.

(Eight imitation crab sticks (surimi), cut up, can be substituted for crab meat.)

## **Appetizers**

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*Per Serving (excluding unknown items): 874 Calories; 83g Fat (84.1% calories from fat); 20g Protein; 15g Carbohydrate; trace Dietary Fiber; 263mg Cholesterol; 1010mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 0 Non-Fat Milk; 15 Fat; 1/2 Other Carbohydrates.*