

SPICY CRAB DIP



Featuring Kettle Cuisine's Cream of Crab

INGREDIENTS:

1 lb	Cream Cheese, softened
8 oz	Sour Cream
28 oz	Cream of Crab, slightly warmed
1 tsp	Lemon Juice
1 tsp	Tobasco® Sauce
4 tbs	Scallions, chopped
1/2 tsp	Old Bay® Seasoning
To Taste	Black Pepper, coarsely ground
To Taste	Sea Salt, course

OPTIONAL GARNISHES:

Fresh crab meat, chives or paprika.

METHOD OF PREPARATION:

1. Place add ingredients into a large bowl and mix well.
2. Season to taste with salt and pepper.
3. Refrigerate for two hours to allow flavors to marry
4. Garnish, if desired, with fresh crab meat, chives or paprika.
5. Serve chilled with pita chips, crackers, grilled bread, etc.

To learn more please contact us.

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