

Heritage Recipes

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Hot Crab Spread

From Wilma

There was a time when crab was one of our regular indulgences. Dungeness crab, of course. We liked it cold served with mayonnaise. Our fingers would drip with crab juice as we cracked open the legs and worked out the delicious morsels inside. We weren't very imaginative in our accompanying dishes, almost always serving potato salad and garlic bread with the crab. Later on I found a recipe for a Hot Crab Spread that I often made especially to take or serve for holiday gatherings. I haven't made it recently what with the price of crab today, but will have to splurge again soon for my crab fix.

Hot Crab Spread

8 ounces cream cheese
1/2 teaspoon cream style horseradish
6 1/2 ounce can flaked crab meat
2 tablespoons finely chopped onion
1 tablespoon milk
1/4 teaspoon salt
dash pepper

Combine and blend well. Spoon into oven proof dish. Sprinkle with 1/3rd cup toasted slivered almonds. Bake in a 375 degree oven for 15 minutes. Serve hot with crackers

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