

Crabmeat Dip II

Written by John Keife

Always a favorite at South Louisiana cocktail parties. . .

Created by: Claudia Braud

Ingredients:

- 3 8-ounce packages cream cheese



- 1 stick butter
- 1 pound lump crabmeat, picked free of shells
- 1 small green onion, thinly sliced
- ½ tsp Tabasco sauce
- 1 tsp Worcestershire sauce
- 3 pods garlic, pressed

Directions:

1. In a double boiler, melt cheese and butter
2. Add crabmeat and seasoning; mix gently
3. Serve hot with your favorite crackers

Serves 12-14