

HOT CRAB COCKTAIL DIP

3 large packages cream cheese
1/2 cup mayonnaise
2/3 cup dry white wine
Dash of garlic powder
2 tsp. confectioner's sugar
1 tsp. onion juice
dash of seasoned salt
4 pkgs. Crab Meat (6 oz. each, frozen) thaw and drain

Cream cheese, mayonnaise and wine by mixer or hand;
add all seasonings, fold in crabmeat last by hand.
Heat in double boiler. When hot, taste. If not
Good and Tasty, add to suit your taste: Onion powder
and more seasoned salt.

Serve hot in chafing dish

May be made in advance and frozen. Makes 3 pints.
Serves approximately 30 people.

Good crackers to use are Old London Toasted Rounds
or toasted party rye or pumpernickle bread

Dale Clark