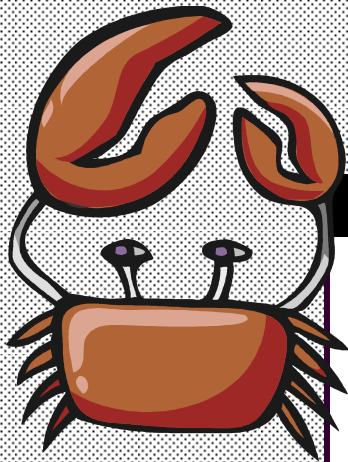


Spicy Crab Dip

A little heat to spice up your seafood cravings.



Pairings

This delicious dip is perfect on crackers or breads, stuffed in a chicken breast before baking, or as a spread on a cod filet sandwich. It can be served with dry white wines including Sauvignon Blanc and dry Riesling.

Ingredients

12 oz Cream Cheese
1 1/2 c Lowfat Plain Yogurt
1/4 tsp Salt
1 Tbsp Horseradish
1/2 tsp Ground Red Pepper

1/4 tsp Hot Sauce
3/4 lb chopped Imitation Crab Meat
1/4 tsp Worcestershire Sauce
1 Tbsp Chopped Chives or Dried Onion
8 oz. diced Water Chestnuts

Preparation

1. Cream together the Yogurt, Cream Cheese, Salt and Horseradish
2. Add the Worcestershire Sauce, Hot Sauce and Ground Red Pepper
3. Add remaining ingredients and mix with spoon until blended.
4. Refrigerate for at least 1 hour to allow flavors to develop

Note: This dip can be refrigerated up to 1 week.

Salut! Wine Co.

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