

Hot Crabmeat Spread

Yield: 2-1/2 cups.

Ingredients

- 1 cup half-and-half cream
- 2 packages (3 ounces each) cream cheese, softened
- 1 small onion, chopped
- 1 tablespoon mayonnaise
- 2 teaspoons prepared horseradish
- 1/2 teaspoon lemon juice
- 1/2 teaspoon Worcestershire sauce
- 1/2 teaspoon minced fresh parsley
- 1/2 teaspoon garlic salt
- 1/2 teaspoon onion salt
- 1/4 teaspoon pepper
- 8 to 10 drops hot pepper sauce
- 2 cans (6 ounces each) crabmeat, drained and cartilage removed
- Assorted crackers

Directions

1. In a saucepan, combine the first 12 ingredients.
2. Cook and stir over low heat until the mixture is smooth.
3. Add the crab and heat through.
4. Serve with crackers.