BAHAMA MAMMA CRAB DIP

F   EASY

Last Modified: 05/15/2014

BAR & RESTAURANT COPY

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Jumbo Lump Crab Meat (NOT Claw)	Flaked
		(Fresh is best - NEVER Use Canned)	
8	Oz	Sour Cream (Breakstone)	
1	8 Oz	Pkg Cream Cheese (Philadelphia)	Softened
1/2	Cup	Celery	Fine Chop
1/4	Cup	Sweet Onion	Fine Chop
1 +/-	Pinches	Old Bay Seasoning	To Taste
1	Tbsp	Lemon Juice	
1	Pinch	Sweet Hungarian Paprika	
1/2	Cup	Pecans (Optional)	Fine Chop

PREPARATION

FACTOID	This IS indeed the Crab Dip appetizer served in Bahama Mamma's.
OPTION	The Pecan option makes this a bit crunchier - Fold in the Chopped Pecans into the Crab Meat just prior to serving.
TOOLS	1) Food Processor OR Blender 2) Small Mixing Bowl 3) Serving Bowl
PREP	**DISH** 1) Unwrap the Cream Cheese package and set it on the countertop to soften. 2) Finely chop the Celery and set it aside. 3) Finely chop the Sweet Onion and add it on top of the Celery. 4) Finely chop the Pecans, if using and set them aside.
1	**The Day Before:** In a food processor on low speed, add the Cream Cheese, Sour Cream and mix until creamy. Slowly sprinkle in pinches of Old Bay Seasoning while tasting often - This will get overpowered easily.
2	**The Day Before:** Turn off the food processor, add in the Celery and Onion and pulse 3 or 4 times until just mixed.
3	**The Day Before:** Transfer it into a small mixing bowl, seal it with plastic wrap and refrigerate it overnight which will allow the Sour Cream to begin breaking down the Celery and Onion.
4	**Just Before Serving:** Fold in the chopped Pecans, if using. Gently fold in the chilled Crab Meat - Careful so it doesn't break apart too badly. Spoon the mixture into a pretty serving bowl and sprinkle it lightly with Paprika (if desired) - Use whichever flavor of Paprika that you like (Hot, Sweet, Smoked, etc.), remembering that the stronger Paprikas will override the Crab flavors..
SERVE	Serve while cold with any fancy Soda Crackers or Chips that you like.