

Crab Dip

Submitted by

2 8-oz. packages cream cheese
1 10 oz. pkg. imitation crab meat
¼ c. mayonnaise
½ c. sour cream
2 tsp. dry mustard
3 Tbsp. white wine
1 1/3 Tbsp. confectioner's sugar
2 tsp. onion juice
Salt and pepper to taste

Combine all ingredients together except crab meat in a double boiler. Heat until smooth, then add crab meat. Bake in 350° oven until bubbly – about ½ hour.

Fruit Punch

Submitted by

3 c. sugar
6 c. water
6-oz. sweet flavored gelatin
46-oz. pineapple juice
1 qt. orange juice
2/3 c. lemon juice
2 28oz. ginger ale, chilled

Combine sugar and water. Bring to a boil and simmer for 3 min. Add gelatin and dissolve. Add pineapple, orange and lemon juices. Put in freezer. Take out at least 3 hours before serving. Make slushy with electric hand mixer and add ginger ale.

Clam Chowder

Submitted by

4 or 5 russet potatoes, cubed
1 Tbsp. flour
Little Onion
1 8-oz. clam juice
1 or so c. heavy whipping cream
2 10-oz. cans clams, drained
Salt and Pepper to taste
3 slices bacon

Cook bacon and onion in Dutch oven pot: set aside. Add flour to bacon drippings in Dutch pot till it thickens. Precook potatoes till just before done. Add potatoes and clams. Season to taste.

Crab Bisque

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2 Tbsp. butter
1 onion, minced
1 Tbsp. flour
1 10 ¾ oz. can condensed tomato soup
2 pints Half and Half
1 lb. fresh lump crabmeat
1 tsp. salt
½ tsp. white pepper
¼ c. sherry

In a heavy saucepan, melt butter and saute onion until tender. Stir in flour, add tomato soup and gradually stir in Half and Half. Cook 10 min. Add crabmeat, salt and pepper. Heat through, but do not boil. Add sherry and serve at once. Makes 1 ½ qts.

Add a garlic salad and French bread for a light combination straight from New Orleans.