

Recipe from the York Harbor Inn Kitchen
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Maine Crab & Scallion Dip

Ingredients:

1 ½ lb. Cream Cheese
1 ½ lb. Maine Crabmeat
1 cup Scallions, sliced
1 tsp. Salt
1 tsp. White Pepper
¼ cup Fresh Lemon Juice

Method:

- ~ Drain moisture from crabmeat to yield one pound.
- ~ Combine scallions, salt, pepper and lemon juice in food processor.
- ~ Puree.
- ~ Add cream cheese and process until softened.
- ~ Add one half the amount of crabmeat and process to puree.
- ~ Add remaining crabmeat and process just to mix.
- ~ Serve with warm sliced baguettes.

Yields: 2 ½ lbs.