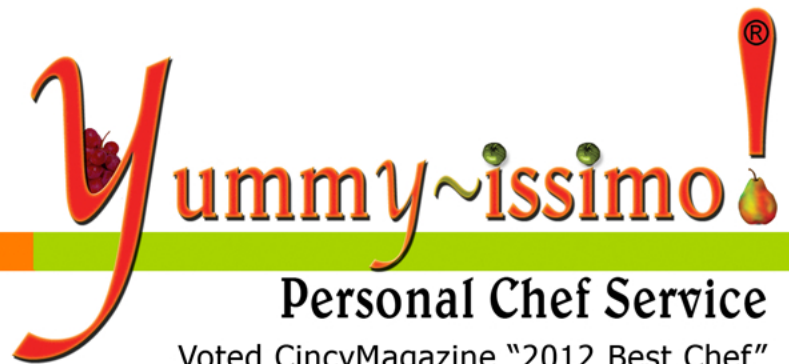


# My Favorite Crab Dip



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 24

1/4c mayonnaise	2T flat leaf parsley, chopped	1c fresh spinach leaves, chopped
1/4c sour cream	1T dried dill	2 hard boiled eggs, peeled
8oz cream cheese, room temperature	1 shallot, finely minced	1 pound jumbo lump crab meat
1T Dijon mustard	1t Tabasco	salt and pepper

In food processor, mix mayonnaise, sour cream, cream cheese and Dijon until very smooth. Add parsley, dill, shallot, Tabasco and spinach leaves and pulse just once or twice.

Pour mixture into large bowl. Using large holes of box grater, grate hard boiled eggs into cream mixture. Add crab meat and mix gently, trying not to break up eggs or crab very much.

Add salt and pepper to taste. Refrigerate at least 8 hours, serve at room temperature.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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