

Crab Dip

20 servings

¼ lb. butter
2 Tablespoon flour
½ cup onions, chopped
½ cup green peppers, chopped
½ cup celery, chopped
1 15oz. Can cream of mushroom soup
1 lb. crabmeat
2 ½ cups onion tops and parsley, chopped

Make a paste with butter and flour. Add onions and ½ cup water and cook about 10 minutes. Add green peppers and celery. Cook 10 minutes more, stirring often.

Add soup and crabmeat. Stir well and cook for a short time (until the crabmeat is cooked) Add onion tops and parsley and let cook for a few minutes. Keep warm in a chaffing dish. Serve with crackers or chips.