

Crab Dip

20 servings

¼ lb. butter
2 Tbsp. 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

- 1) Make a paste with butter and flour.
- 2) Add onions and ½ cup water and cook about 10 minutes.
- 3) Add green peppers and celery. Cook 10 minutes more, stirring often.
- 4) Add soup and crabmeat. Stir well and cook for a short time (until the crabmeat is cooked).
- 5) Add onion tops and parsley and let cook for a few minutes.
- 6) Keep warm in a chaffing dish.
- 7) Serve with crackers or chips.