

Crab Pate

This recipe is based on my quick pate recipe that was quite a hit at a family holiday. I'll update this after I serve it.

2 4 oz Cans of Crab Meat

½ 8 Oz Package of Cream Cheese

2 Cloves Garlic (chopped)

2 TBS Chopped Onion

1 TBS Worcestershire Sauce

5 Dashes of Hot Sauce (I use Louisiana Brand)

1. Open the cans of crab and squeeze out any liquid
2. Place the onion and garlic in a food processor and process until smooth
3. Add the crab meat and process until thoroughly mixed
4. Add the Worcestershire sauce and hot sauce and process until absorbed
5. Add the cream cheese and process until smooth
6. Scrape down the sides of the food processor and whirl for about 30 seconds
7. Serve with crackers