



Enjoy with Chardonnay

CURRIED CRAB DIP

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| 2 Tablespoons unsalted butter | 1 cup mayonnaise |
| 1 sweet onion, finely chopped | 2 Tablespoons fresh lime juice |
| 2 Tablespoons minced fresh ginger | 2 scallions, thinly sliced |
| 2 teaspoons Madras curry powder | ¼ cup finely chopped cilantro |
| 3 Tablespoons mango chutney,
chopped | 1 pound lump crabmeat, picked over |
| 8 ounces cream cheese, softened | Salt and freshly ground pepper to
taste |

In a deep, medium skillet, melt the butter, add the onion and ginger and cook over moderate heat, stirring occasionally, until softened, about 7 minutes. Add curry powder and cook, stirring for 1 minute. Add chutney, cream cheese, mayo and lime juice and cook, stirring, until smooth and creamy, about 1 minute. Stir in scallions, cilantro and crab, breaking up the crab with a spoon. Season with salt and pepper and cook until dip is heated through, about 1 minute. Transfer to shallow bowl and serve with a mixture of sweet potato, vegetable and pita chips.

The dip can be refrigerated overnight. Reheat gently before serving.

Copied from Food & Wine - December 2009 issue