Nonni's Crab Spread

Quick · Make-ahead · Serves 10–12

Ken's note: TBD

A seasoned cream cheese base, a layer of chili sauce, and a crown of crab. Serve with crackers. The chili sauce is store-bought Heinz; a homemade version would be a cooked sauce of its own, so this page keeps the bottle.

Ingredients

- 12 oz cream cheese, softened
- 2 Tbsp Worcestershire sauce
- ½ onion, grated to a juice
- Dash of garlic salt
- 2 Tbsp mayonnaise
- About ½ bottle Heinz Chili Sauce
- 1 can crab meat
- Chopped parsley
- Triscuits and Club crackers, to serve (both work)

Method

1. Cream the cream cheese, Worcestershire, onion, garlic salt, and mayonnaise together. Spread about ½ inch thick on a serving plate. Spread about half the bottle of chili sauce over the top.
2. Rinse the crab, flake it, and dry it completely. Arrange it over the chili sauce, sprinkle with parsley, and serve with crackers.