



Crab Fondue

NIBBLEDISH CONTRIBUTOR

Ingredients

-Lump Crabmeat cleaned of shells -diced onion -diced red and green pepper -minced garlic -chopped cilantro -chopped scallions -olive oil -tomato paste -bay leaf -cumin -salt and pepper -tabasco -cream cheese softened -manchego cheese grated

Instructions

This is an appetizer I made for good friday, a very tasty dish, I served it with tostones (fried plantains). This is also good for a party, serve it with cold beer, chardonnay, sauvignon blanc. Toasts are a good substitution for plantains. Heat the oil. Add the onions, garlic, peppers and saute lightly. Add the tomato paste and bay leaf and cook until everything is mixed. Add cumin. Transfer to a bowl and mix with crab and remove bay leaf. Season to taste and add the hot sauce to taste. Mix with the cream cheese. Place in 7oz ramekins oven proof and top with manchego cheese. Bake at 350 degrees for 10 mins. Bake do not broil. Serve hot.