



# Warm Mexican Crab Dip

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 tablespoon olive oil
- 1/2 cup finely chopped onion
- 1 clove garlic, minced
- 2 tablespoons seeded and chopped jalapeno pepper, plus slices for garnish, optional
- 1/2 cup light beer
- 2 cups heavy whipping cream
- 1 (8-ounce) package cream cheese
- 1 (8-ounce) block pasteurized prepared cheese product
- 1 pound lump crabmeat, drained and picked for shells
- 1/4 cup fresh lime juice, (about 2 limes)
- 1/4 cup minced green onion
- 1/4 cup minced fresh cilantro leaves
- 1 teaspoon chili powder
- 1 teaspoon salt
- Pinch freshly ground black pepper
- 1/4 teaspoon cayenne
- 1/4 teaspoon ground cumin
- Tortilla chips, for serving, recipe follows

## Instructions

In a 4-quart saucepan, heat olive oil over medium heat. Add the onion, jalapeno pepper, and garlic and cook stirring frequently, for 3 minutes. Stir in the beer and cook until the liquid is reduced by half. Stir in the cream, cream cheese, and processed cheese, whisking until melted and smooth.

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Stir in crabmeat, lime juice, green onion, cilantro, and chili powder and simmer for 15 minutes. Add the salt, black pepper, cayenne, and cumin. Transfer the dip to a serving bowl and garnish with sliced jalapeno pepper, if desired. Serve hot with tortilla chips.

Makes 4-6 servings, Difficulty: Intermediate