

SOURDOUGH CRAB DIP WITH HAZELNUTS

YIELD: 2 LOAVES

INGREDIENTS

2 round loaves sourdough bread, unsliced
2 8-ounce packages of cream cheese
2 (6 ½ ounce) cans crabmeat, cartilage and shell bits removed
1 teaspoon horseradish
1 ½ teaspoons lemon juice, freshly squeezed
4 scallions, including green tops, chopped
1/3 cup pimento stuffed olives, chopped
3/4 cup hazelnuts, chopped

METHOD

1. Preheat oven to 325°F.
2. Cut the top of the bread and discard. Remove the center of the loaf, leaving ½-inch thick sides and bottom. Cut removed bread into 1-inch cubes.
3. Place the bread shell in the oven for 10 minutes until dried out.
4. Mix the cream cheese with crabmeat and stir in the remaining ingredients.
5. Place the bread shell on a baking sheet and fill with the crab mixture. Cover completely with aluminum foil and bake for 20 minutes until the center is hot.
6. Serve on large platter, surrounded with reserved bread cubes for dipping.