

[< return to recipe](#)

CRAB SPREAD WITH BENNE-SEED WAFERS

A seafood spread such as this one—especially when paired with crisp benne-seed (sesame-seed) wafers—has long been a popular cocktail nibble in South Carolina's Low Country.

6 small scallions
1 garlic clove
1 pound jumbo lump crab meat
8 ounces cream cheese, softened
1/3 cup sour cream
1 tablespoon drained bottled horseradish
2 teaspoons fresh lemon juice, or to taste
1 teaspoon Dijon mustard
1 teaspoon Worcestershire sauce, or to taste
1/2 teaspoon salt
1/4 teaspoon cayenne

Accompaniment: [benne-seed wafers](#) or other crackers

Finely chop scallions and mince garlic. Pick over crab meat to remove any bits of shell and cartilage. In a bowl stir together cream cheese and sour cream until smooth and stir in all ingredients except crab until combined well. Stir in crab until just combined. Chill crab spread, covered, at least 8 hours and up to 1 day to develop flavors.

Serve crab spread with benne-seed wafers or other crackers.

Makes about 4 cups.

Gourmet
January 1999

Epicurious.com © CondéNet, Inc. All rights reserved.