

Crustless Crabmeat Artichoke Pie©

Ingredients:

- 2–8 oz. pkgs. cream cheese, room temperature
- 2 oz. Kerry Gold™ butter, room temperature
- 1/2 cup whipping cream
- 1 tsp. fajitas seasoning
- 2 tsp. lemon peper
- 2 Tbsp. dry minced onions
- 1/2 tsp. dry minced garlic
- 1/4 tsp. red Tabasco™ or 1 tsp. green
- 1–12 oz. jar marinated artichoke hearts, drained, chopped
- 1 cup Kerry Gold™ cheddar cheese or parmesan, shredded
- 2–6 oz. cans pasteurized crabmeat, drained

Method:

In a mixing bowl, cream cream cheese, butter and whipping cream until smooth using the Magic Wand with the flat blade. Reserve 1/4 of the mixture in a decorating bag with the small star.

Fold in fajitas, lemon pepper, onion, garlic, Tabasco™, artichoke hearts and cheese. Fold in crabmeat with a spatula.

Line a 9.5 inch deep dish pie plate with plastic and spray with Pam™. Fill crabmeat mixture into the pie plate. Refrigerate 3 to 48 hours.

Unmold pie onto serving dish.

Decorations–Ingredients:

- 1/2–3/4 cup sour cream
- 3/4–1 cup Kerry Gold™ cheddar cheese, shredded
- saved cream cheese mixture in decorating bag
- 3 large radishes, cut with apple wedger (make one into a radish rose)

Method:

When the pie is ready to serve, cover entire pie with a layer of sour cream. Arrange cheddar cheese on outer edge of serving tray. Decorate top with cream cheese mixture. Put radish rose in center of pie and decorate remaining wedges on top and around sides. Serve with crackers.

Hint: This Artichoke Pie© srves about 50 people on a cocktail buffet.

