



Our Common Table



# Curried Crab Dip



# JoJo's Curried Crab Dip

## Ingredients

- ½ cup dried currants
- 16 ounces cream cheese, softened
- 2 tablespoons Madras curry powder
- 2 tablespoons mayonnaise
- ⅓ cup coconut milk
- ⅓ cup minced green onions
- ⅓ cup finely diced red bell pepper
- 1 pound lump crabmeat
- Crackers or gingersnaps, for serving

## Directions

1. Preheat the oven to 350-degrees F.
2. Place the currants in a small bowl and add just enough boiling water to cover. Let stand for 15 minutes and drain. Set currants aside.
3. In a large bowl, combine the cream cheese, curry powder, mayonnaise, coconut milk, green onion, and red bell pepper. Beat until smooth and somewhat creamy. Gently fold in the crabmeat and currants.
4. Transfer the mixture to a grease casserole dish and bake for 25 to 30 minutes. Serve hot or warm with crackers or gingersnaps.