



Crab Bagel Chip Dippers

An appetizer with crab melt flavor and crisp chips

- 3-1/2 ounces lite cream cheese with chives
- 2 Tablespoons white wine or water or as needed
- 1/2 Tablespoon minced fresh dill
- 1-1/4 to 2 ounces flaked crabmeat, well drained, patted dry*
- 1 (7 ounce) bag plain bagel chips
- 2 ounces fine grated Pepper Jack Monterey cheese
- 3 to 4 Tablespoons minced roasted red peppers
- 3 to 4 Tablespoons minced green onions
- Garnish with dill sprigs if desired

Combine cream cheese, wine, and dill in small bowl; fold in drained crabmeat pieces. set aside.

Place bagel chips onto microwave safe serving dish. Randomly drop cream cheese mixture over the chips; sprinkle fine grated cheese over the top.

Cook in microwave at high power for 1 minute or until cheese is melted. Sprinkle the top with roasted red peppers and green onions. Garnish with fresh sprigs of dill if desired

Serves: 4 to 6

Cook's Note: For a larger party, double the recipe.

*You can use the crabmeat from a 6 oz. or 7 oz. can, well drained, patted dry.

About the Recipe: Crisp bagel chips are topped with spoonfuls of cream cheese with crab sauce, sprinkled with light meltaway peppered shredded cheese, and topped with minced green onions and roasted red peppers. It's perfect to serve as an informal snack or party appetizer.