

# Great Ideas

**SUPER BOWL EDITION!**  
3 New Orleans chef recipes and more

## CREOLE CRAB DIP

Makes 10 to 12 servings

- 3 shallots, peeled and sliced
- 5 tbsp. butter, divided
- ½ cup heavy whipping cream
- 11 oz. cream cheese, softened and divided
- 3 tbsp. mascarpone cheese
- ⅓ cup chopped green onions
- 2 dozen baguette slices
- Salt and freshly ground black pepper
- 1 lb. crabmeat
- 2 oz. goat cheese, crumbled

1. Sauté shallots in 3 tbsp. melted butter in skillet over medium heat until tender. Add cream; simmer until mixture reduces by two-thirds. Reduce heat to low; add 3 oz. cream cheese and mascarpone cheese. Gradually stir in remaining cream cheese; cook until thickened. Add green onions; remove from heat.
2. Preheat oven to 350°. Brush baguette slices with remaining butter; season with salt and pepper. Bake until golden.
3. Heat cream cheese mixture over low heat. Gently fold crabmeat into mixture; pour into a 1½-qt. baking dish or divide evenly among ramekins. Sprinkle with goat cheese. Broil on top rack of oven (6 in. from heat source) until cheese is melted and golden. Serve immediately with baguette slices or crudités.



Ralph Brennan's

# CRAB DIP

The New Orleans restaurateur shares a dish he calls his 'go-to seafood for celebrations'