

Cheese & Crab Dip

8 oz of cream cheese

1/2 cup of blue cheese crumbles

1/2 cup of gruyere cheese

1/2 cup shredded extra sharp cheddar chese

1 yellow onion chopped fine

2 shallots chopped fine

2 cloves of garlic chopped fine

1 tablespoon of Worchester Sauce

1 jalapeno pepper chopped fine.

2 Tbl olive oil

2 chopped artichoke hearts.

6 oz lump crab meat.

1 oz cherry liqueur

In a skillet sauté, onions, garlic, pepper and shallots in the olive oil until the onions and shallots caramelize about 10 mins. Slowly add the cheese whisking until melted. add a little at a time beginning with the blue cheese and cream cheese. When all the cheese is melted add the artichoke hearts crabmeat and stir until blended. Add the Worcestershire sauce and the cherry liquor at the end and simmer until the alcohol cooks off. You can flambé if you like. I love to serve this with crackers or corn chips. There is never any of this dip left.