

# M&T Bank Stadium Crab Tots

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**8 Servings**

**Ingredients:**

**STEP 1: CRAB DIP BASE**

Onion, 1/2 cup diced

Celery, 1/3 cup diced

Butter, 3 Tablespoons

Cream Cheese, 16 ounces

Heavy Cream, 4 oz.

Old Bay, 1 1/2 teaspoon

Ranch Powder/Dressing Mix, 1 1/2  
teaspoon

Worcestershire Sauce, 1 teaspoon

**STEP 2: CRAB TOTS**

Tater Tots, 2 pounds (any brand)

Tomato, 2 cups diced

Scallions, 1/2 cup chopped

Cheddar/Monterey Jack, 2 cups shredded

Lump Crab Meat, 1 pound

Crab Dip Base (see above)

**Method:**

**STEP 1: CRAB DIP BASE**

Sweat onion and celery in butter until translucent.

Add heavy cream and bring to boil.

Add Old Bay, Ranch seasoning and Worcestershire.

Remove from heat and add cream cheese a few pieces at a time, using a hand mixer.

**STEP 2: CRAB TOTS**

Preheat broiler.

Follow package instructions for tater tot preparation.

Place hot tots in large casserole dish.

Drizzle crab dip base over tots and sprinkle with cheese.

Add diced tomato and crab meat.

Place under broiler and remove once cheese has melted.

Sprinkle scallions and serve.