M&T Bank Stadium Crab Tots

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.