

Creamy Crab Fondue

Printed from Fondue Recipes at <http://www.fondurecipes.org/>

Almost a crab bisque in taste and texture, this fondue recipe is a seafood sensation. Serve with buttery garlic bread and a set of spoons—just in case.

Ingredients:

1 tablespoon unsalted butter
1 tablespoon olive oil
¼ cup minced shallots
2 cloves garlic, minced
1 teaspoon dried thyme
¼ teaspoon cayenne pepper
¼ cup brandy
1 cup dry white wine
3 cups heavy cream
1 pound cream cheese
1 pound lump crab meat
½ teaspoon salt
½ teaspoon black pepper
Garlic bread, for serving

Directions:

- 1) Heat butter and oil in a medium pot over medium. Add shallots and cook until translucent, stirring occasionally, about 5 minutes. Add garlic, thyme, and cayenne; cook until fragrant, 60 seconds, stirring.
- 2) Add brandy and bring to a boil over high heat. Simmer until liquid has almost evaporated, about 2 minutes. Add wine and bring to a simmer. Cook 10 minutes, stirring occasionally.
- 3) Meanwhile, beat cream and cream cheese together in a medium bowl. Add to pot and whisk until smooth. Add crab meat, salt, and pepper; stir well to mix.
- 4) Warm through and serve with garlic bread.