Creamy Crab Fondue

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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
- 1/4 cup minced shallots
- 2 cloves garlic, minced
- 1 teaspoon dried thyme
- 1/4 teaspoon cayenne pepper
- 1/4 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.