



*for Thanksgiving*

## **Tom's Mom's Crab Dip on Russet Potato Chips**

Appetizer

Source: Chef Tom Douglas, from *Tom's Big Dinners*

### Ingredients:

- 3 tablespoons tomato paste
- 1 tablespoon honey
- $\frac{3}{4}$  cup mayonnaise
- 2 tablespoons thinly sliced chives
- 1 tablespoon fresh lemon juice
- 1 tablespoon seeded and minced sweet red cherry pepper (from a jar of vinegar packed sweet cherry peppers)
- 2 teaspoons grated lemon zest
- 1 teaspoon prepared horseradish
- $\frac{1}{4}$  teaspoon Tabasco
- 1 hard-boiled egg, finely chopped
- $\frac{3}{4}$  pound fresh Dungeness crabmeat, picked over for bits of shell and cartilage
- Kosher salt and freshly ground black pepper
- $\frac{1}{2}$  lemon
- Top-quality purchased potato chips

### Method:

1. In a large bowl, whisk the tomato paste and the honey together until smooth. Whisk in the mayonnaise, chives, lemon juice, cherry pepper, zest, horseradish, and Tabasco. Using a rubber spatula, gently fold in the egg. Add the crabmeat to the bowl and toss it with the dressing. Season to taste with salt and pepper and a squeeze of lemon.
2. To serve, set a bowl of crab dip on a large platter and surround it with potato chips for dipping.