Crab Rangoon Dip



But getting back to the rangoon dip….
This is how Randi did it.

Crab Rangoon Dip

2 cans crab meat (the same size as a regular tuna can), (drained)
16 oz. cream cheese, soft
1/2 c. sour cream
4 green onions, chopped fine
1 1/2 tsp. Worcestershire sauce
1 TBS powdered sugar
1/2 tsp. garlic powder
1/2 tsp. lemon juice
6-12 drops of hot sauce (depending on your preferred spice temp)

Preheat oven to 350 degrees F.

Add the chopped onions with the crab meat. Place the soft cream cheese in med size bowl. Add all ingredients to the cream cheese. Stir until well mixed. Pour into (I used a round cake pan) a pan and bake for 30 minutes. Serve hot with chips.

You could probably place this in a crock pot after it's baked to take to get-togethers and parties.

Taco John’s Potato Ole Seasoning Recipe

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I’ve been trying my best to concoct a recipe for the seasoning that Taco John’s uses on their infamous Potato Oles.

After mucho, mucho practice, I come up with a Potato Ole Seasoning recipe that is a variation on this Low Sodium Lawry’s Seasoned Salt Recipe.

- 4 parts low-salt Lawry’s
- 2 parts paprika
- 1 part ground cumin
- 1 part red pepper

Tzatziki Sauce (version #1)

- 2 cups Greek strained yogurt
- 1/2 cucumber, seeded and chopped
- 1 garlic clove
- 2 1/2 teaspoons hot sauce (recommended: Frank’s Red Hot)
- 1 teaspoon lemon juice
- Salt and freshly ground black pepper

Special equipment: food processor Add the yogurt, cucumber, garlic, hot sauce, lemon juice and zest in a food processor and blend until smooth. Season with salt and pepper, and

transfer to a bowl. Refrigerate at least 1 hour before serving.