

Cheesy Crab Fondue

8 tablespoons (1 stick) butter, softened
1 bunch scallions, chopped, with some green included
2 tablespoons flour
2 cups heavy cream
8 ounces (2 cups) grated Gruyere or Swiss cheese
1 tablespoon Dry Sherry
¼ teaspoon cayenne pepper
¼ teaspoon salt, or more, to taste
1 pound jumbo lump crab meat
½ cup chopped fresh parsley

Melt butter in heavy saucepan over medium-high heat. Add scallions and sauté about 3 minutes, until soft.

Whisk in flour. Add cream and whisk until smooth. Stir in cheese and blend until smooth. Add Sherry, cayenne and ¼ teaspoon salt (or to taste) and gently fold in crab meat and parsley.

Serve in chafing dish accompanied by crusty bread