

2 pounds snow crab clusters

2 cups broccoli flowerettes

2 cups carrots -- cut in diagonal

-- slices

8 Green onions -- cut into brushes,

-- if desired

2 cans regular-strength chicken broth -- (14 1/2 oz. each)

2 cups water

Creamy sauce -- see recipe

Thaw crab if frozen.

Cut into serving-size pieces; crack.

Arrange crab and vegetables on large platter or serving bowl.

Transfer broth to chafing dish; keep warm.

Provide diners with long handled fondue forks or chop-sticks.

Let each cook crab and vegetables in broth until crab is heated through and vegetables are cooked crisp-tender.

Serve with Creamy Sauce and crusty French bread or rice.

Cooking broth may be ladled into cups and served as a soup after crab and vegetables are cooked.

