**CHILLED CRAB APPETIZER**

When you're in the market for an enticing crab appetizer, this seafood spread does the job. It's a cinch to fix and you can whip it up in a matter of minutes when unexpected guests come calling.

Makes 4 cups

**INGREDIENTS:**

1. 2 (8 oz.) pkg. cream [cheesehttp://images.intellitxt.com/ast/adTypes/icon1.png](http://www.mydailymoment.com/recipes/chilled_crab_appetizer.php), softened
2. 3 tbsp. milk
3. 2 green onions, finely chopped
4. 2 tbsp. prepared horseradish
5. 2 (6 oz.) cans crabmeat, drained and flaked

**DIRECTIONS:**

In a medium bowl, blend cream cheese, [milkhttp://images.intellitxt.com/ast/adTypes/icon1.png](http://www.mydailymoment.com/recipes/chilled_crab_appetizer.php), green onions and prepared horseradish. Gradually mix in crabmeat. Chill in the refrigerator until serving.

Maille Mustard

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