

# Andrew's Crab Dip

1 small tub (150 g) creamy goat cheese  
1 tablespoon or more of crème fraîche or mayonnaise  
½ c or so of Greek yoghurt  
1 to 2 tsp of Dijon mustard  
a few shakes of Tabasco to taste  
1 to 2 tsp of lemon juice  
salt and pepper to taste  
2 tins of well-drained crab meat (squeeze out the juice)  
chopped chives or green onion for garnish

Mix everything but crab and garnish until smooth. Add drained crab and mix. Garnish with chopped chive or green onion.