

Hot Crab Dip with Pickled Jalapeños and Goat Cheese

An overabundance of fresh-picked Dungeness crab meat is not a problem I'd call familiar. But if you find yourself with a healthy half pound of the stuff, and you're longing for an indulgent appetizer that highlights the shellfish without scrimping on creaminess, this dip's for you.

Active time: 10 minutes

Makes 6 servings

10 ounces fresh-picked Dungeness crabmeat
4 ounces fresh goat cheese, softened
1/2 cup sour cream
1/4 cup mayonnaise
1/4 cup sliced pickled jalapeño peppers
Juice of 1 large lemon
Salt and freshly ground black pepper, to taste
Tortilla chips, for serving

Preheat the oven to 425°F.

Gently squeeze the crabmeat in small handfuls over the sink to discard any excess liquid. Transfer the crab to a mixing bowl, add the remaining ingredients, and stir with a big fork until more or less blended. (This is a good time to think about something else; there's nothing exact about this process.)

Transfer the mixture to an ovenproof dish just large enough to hold it all. Bake for 20 to 25 minutes, until bubbling and browned on top. Serve hot, with the tortilla chips for scooping.