

Spicy Crab Nachos

2 tablespoons butter or margarine
2 garlic cloves, peeled and sliced
1/2 small onion, slices
salt and pepper, to taste
1 cup bottled clam juice
1 cup heavy or whipping cream
2 canned chipotle chiles, rinsed
1 cup (4 oz) grated Romano cheese
1 cup (4 oz) grated Monterey Jack cheese
10 oz crab meat
8 oz tortilla chips (3 handfuls) 1/2 bunch cilantro leaves (optional)

Preheat the oven to 375. Melt butter or margarine in a large skillet over medium heat. Saute garlic and onions with salt and pepper for about 5 minutes. Pour in the clam juice and boil until the liquid is reduced by half (2-3 minutes).

Add the cream and cook over high heat until thick enough to coat a spoon. Stir in the chipotle chilies and remove from heat. Put the mixture into a blender and puree. Return to skillet and stir in 1/2 cup of each kind of cheese. Place the skillet over medium heat and stir in the crabmeat. Bring to a boil and immediately remove from heat. Stir in the tortilla chips.

Transfer to a large casserole dish. Sprinkle with the rest of the cheese. Place in oven for 5 minutes to melt the cheese. Garnish with cilantro if desired.

Courtesy of
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