

## Oregon Dungeness Crab Tater Tots

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- 1 8-oz package cream cheese, room temperature
- 1 tablespoon garlic, minced
- 1/2 teaspoon salt
- 1/4 cup fresh cilantro, chopped
- 2 green onions, chopped
- 1 jalapeno pepper, seeded and chopped
- 3 tablespoons heavy cream
- 1 cup pepper-jack cheese, grated
- 1 teaspoon Tabasco sauce
- 1/2 pound Oregon Dungeness crab meat
- 1/2 pound cocktail shrimp
- 1-1/2 pounds shredded, frozen hash brown potatoes, rough chopped
- 1-1/2 cups panko bread crumbs

Beat cream cheese in electric mixer till smooth. Fold in the remaining ingredients and blend thoroughly. To form the tots scoop a tablespoon of mixture and form into a ball. Mold into tot shape by gently squeezing the sides of the ball to form the familiar shape.

The tots must be very cold before cooking so refrigerate for 6-7 hours or overnight. Heat 1/2 inch of vegetable oil in a heavy skillet to medium hot. Carefully fry the tots on all sides until crispy brown. Serve with tartar sauce or sweet chili sauce.

