

Cucumber Cups Stuffed with Spicy Crab

- 3 long cucumbers
- 1/4 cup light sour cream
- 1/4 cup Neufchatel cheese, softened
- 3/4 cup crab meat, excess water removed (imitation crab meat can also be used)
- 1 tsp hot pepper sauce
- 1 tsp brown mustard
- Salt and pepper to taste
- 1 tbsp minced green onion or chives
- **Garnish with chili powder or paprika if desired**

Wash cucumbers. Remove the peel from the cucumbers, leaving small strips of the green peel. Cut the cucumber into 1 inch slices. Use a small melon baller to scoop out most of the inside. You want to leave the walls and a thick portion of the bottom intact. In a bowl, combine the sour cream and the Neufchatel cheese with a fork until well combined. Add the remaining ingredients and stir until combined. These ingredients can also be mixed in a food processor. Fill each of the cucumber cups with the crab dip. Garnish with additional green onion, chili powder or paprika if desired. Refrigerate and serve within 2 hours of making. Adapted from DomesticFits.com.

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