
Caraway Crabmeat Sandwich

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 8

1/2 pound mushrooms, sliced

1 tablespoon butter

1 can (6-1/2 ounce) crabmeat, drained and flaked

4 green onions, sliced

1 teaspoon caraway seeds

mayonnaise

8 slices bacon, cooked and crumbled

8 slices cheddar cheese

8 Kaiser rolls, split

In a skillet, saute' the onions in butter.

In a bowl, combine the mushrooms with the crabmeat, onions, bacon and caraway seeds and enough mayonnaise to moisten.

Spread the crabmeat mixture on half of a roll. Top with a cheese slice. Place the remaining roll half on top.

Cover and bake at 350 degrees for 7 minutes or until the cheese melts.

Sandwiches

Per Serving (excluding unknown items): 531 Calories; 42g Fat (71.9% calories from fat); 34g Protein; 3g Carbohydrate; 1g Dietary Fiber; 141mg Cholesterol; 871mg Sodium. Exchanges: 4 1/2 Lean Meat; 1/2 Vegetable; 5 1/2 Fat.