
Mom`s Hot Crabmeat Sandwiches

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 6

12 slices bread, crust removed
1 can (7 ounce) crabmeat, rinsed and drained
1 cup sharp cheese, grated
onion powder
3 eggs, beaten until frothy
3 cups milk
1/2 teaspoon salt
1 cup sharp cheese, grated
1 can cream of mushroom soup

Butter six slices of the bread. Lay in the bottom of a 9 x 11 inch buttered glass baking dish.

Spread crabmeat on each piece of bread and then cheese. Sprinkle with onion powder. Top with the remaining six slices of bread.

In a bowl, mix the eggs, milk and salt. Pour over the bread mixture and top with one cup of cheese. Cover.

Let stand in the refrigerator overnight.

Bake for one hour, uncovered, at 350 degrees and serve with cream of mushroom soup, heated and undiluted on top.

Sandwiches

Per Serving (excluding unknown items): 287 Calories; 10g Fat (32.2% calories from fat); 16g Protein; 32g Carbohydrate; 1g Dietary Fiber; 141mg Cholesterol; 779mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 1 1/2 Fat.