
That Mushroom and Crab Thing (Hot)

Caroline Clary Lesesne

Party Recipes from the Charleston Junior League - 1993

1 pound fresh mushrooms, sliced
6 tablespoons butter
1/2 pound fresh crabmeat, picked over and shells discarded
6 slices white bread
4 scallions, finely chopped
2 stalks celery, finely chopped
1/2 green bell pepper, finely chopped
1/2 cup mayonnaise
3/4 teaspoon salt
1/2 teaspoon freshly ground pepper
1 tablespoon sherry
2 eggs
1 1/2 cups milk
1/2 can (10-3/4 ounce) condensed cream of mushroom soup, undiluted

Butter a 2-1/2 quart casserole dish.

In a frying pan over medium heat, saute' the mushrooms in one tablespoon of the butter until they are tender and the liquid has evaporated. Remove from the pan and set aside.

Using the same pan, saute' the crabmeat in one tablespoon of the butter until it is heated through and coated with butter. Set aside.

Butter three slices of the bread on both sides with two tablespoons of the butter. Cut into cubes. Spread the cubes on the bottom of the prepared casserole dish.

In a small bowl, combine the scallions, celery and green pepper with the mayonnaise. Mix in the salt, pepper and sherry. Pour the mixture over the bread cubes.

Butter the remaining three slices of bread on both sides. Cut into small cubes. Spread evenly over the mayonnaise mixture. Spread the mushrooms and crabmeat over the bread cubes.

Break the eggs into a medium-size bowl. Beat lightly. Add the milk. Stir to combine well. Pour over the mushrooms and crabmeat. Cover the casserole and refrigerate overnight.

Remove the casserole from the refrigerator one hour before serving. Preheat the oven to 325 degrees.

Spread the mushroom soup over the top of the casserole. Bake, uncovered, until lightly brown and bubbling, about 50 minutes. Let sit for 10 minutes.

To serve as an hors d'oeuvre, cut into small squares.

Yield: 24 small squares

Appetizers

Per Serving (excluding unknown items): 2510 Calories; 204g Fat (70.8% calories from fat); 53g Protein; 137g Carbohydrate; 13g Dietary Fiber; 702mg Cholesterol; 5387mg Sodium. Exchanges: 5 1/2 Grain(Starch); 1 1/2 Lean Meat; 6 1/2 Vegetable; 1 1/2 Non-Fat Milk; 28 Fat.