
Crab Stuffed Potatoes

Home Cookin - Junior League of Wichita Falls, TX - 197

Servings: 12

4 medium potatoes, baked

1/2 cup butter

1 cup grated cheese

1/2 cup half-and-half

1 teaspoon salt

4 teaspoons grated onion

1 teaspoon cayenne

1 can (6-1/2 ounce) crab or shrimp

paprika

Bake the potatoes. Slice in half and scoop out the flesh. Retain the shells.

In a bowl, mix the potatoe flesh, butter, cheese, cream, salt, onion and cayenne. Mix well. Fold in the crab or shrimp.

Fill the potato shells with the crab mixture. Sprinkle with paprika.

Bake at 450 degrees for 15 minutes.

(These potatoes will not freeze.)

Side Dishes

Per Serving (excluding unknown items): 139 Calories; 11g Fat (69.1% calories from fat); 3g Protein; 8g Carbohydrate; 1g Dietary Fiber; 31mg Cholesterol; 317mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 2 Fat.