## **Baked Crab and Shrimp**

Mrs. Cheney C. Joseph, Jr River Road Recipes II (1976) - The Junion League, Baton Rouge, LA

## Servings: 4

1 pound lump crabmeat 1 pound medium shrimp, peeled and cooked

1/2 cup green pepper, chopped 1/2 cup green onions, chopped

1/2 cup celery, chopped

1 cup mayonnaise

3 tablespoons Worcestershire sauce

1 tablespoon Tabasco sauce

4 tablespoons lemon juice buttered bread crumbs

Preheat the oven to 350 degrees.

In a bowl, combine the crabmeat, shrimp, green pepper, green onion, celery, mayonnaise, Worcestershire, Tabasco and lemon juice. Pour the mixture into a 1-1/2 quart casserole or six buttered seafood shells. Top with bread crumbs.

Bake for 25 to 30 minutes or until bubbly hot.

(The dish may be made early in the day and cooked at the last minute.)

Per Serving (excluding unknown items): 638 Calories; 50g Fat (68.4% calories from fat); 45g Protein; 7g Carbohydrate; 1g Dietary Fiber; 280mg Cholesterol; 955mg Sodium. Exchanges: 6 Lean Meat; 1/2 Vegetable; 0 Fruit; 4 Fat; 0 Other Carbohydrates.

Seafood

## Dar Camina Mutritional Analysis

Calories (kcal):	638	Vitamin B6 (mg):	.6mg
% Calories from Fat:	68.4%	Vitamin B12 (mcg):	11.5mcg
% Calories from Carbohydrates:	4.3%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	27.3%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	50g	Folacin (mcg):	76mcg
Saturated Fat (q):	7g	Niacin (mg):	6mg
Monounsaturated Fat (g):	13g	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	24g	% Pofusor	n n%
Cholesterol (mg):	280mg		
Carbohydrate (g):	7g	Food Exchanges	
Dietary Fiber (g):	1g	Grain (Starch):	0
	45g		6
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Protein (g):		Lean Meat:	
Sodium (mg):	955mg	Vegetable:	1/2
Potassium (mg):	822mg	Fruit:	0
Calcium (mg):	200mg	Non-Fat Milk:	0
Iron (mg):	5mg	Fat:	4
Zinc (mg):	5mg	Other Carbohydrates:	0
Vitamin C (mg):	55mg		
Vitamin A (i.u.):	586IU		
Vitamin A (r.e.):	119RE		

## **Nutrition Facts**

Servings per Recipe: 4

Calories         638         Calories from Fat: 436           % Daily Value         % Daily Value           Total Fat         50g         77%           Saturated Fat         7g         35%           Cholesterol         280mg         93%           Sodium         955mg         40%
Total Fat         50g         77%           Saturated Fat         7g         35%           Cholesterol         280mg         93%
Saturated Fat 7g 35% Cholesterol 280mg 93%
Total Carbohydrates 7g 2% Dietary Fiber 1g 4% Protein 45g

<sup>\*</sup> Percent Daily Values are based on a 2000 calorie diet.