

Crab Meat au Gratin

Nan Stallworth - Monroeville, AL

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Servings: 4

*1 medium onion, chopped
2 stalks, celery
1/2 cup butter
2 tablespoons flour
1 roll (6 ounce) garlic
cheese
2 tablespoons cream
1 tablespoon cooking sherry
1 can (4 ounce) sliced
mushrooms, drained
1/2 pound fresh crab meat
1/2 cup buttered bread
crumbs*

Preparation Time: 15 minutes

Bake Time: 20 minutes

In a saucepan, saute' the onion and celery in butter until limp. Stir in the flour. Add the cheese and stir until melted.

Add the cream and sherry. Add the drained mushrooms and crab meat. Stir.

Place the mixture into a 1-1/2 quart casserole or individual serving sea shells. Top with the buttered bread crumbs.

Bake in a 350 degree oven for 20 minutes or until bubbly (if a microwave is used, 2 minutes on high).

Per Serving (excluding unknown items): 256 Calories; 25g Fat (87.2% calories from fat); 2g Protein; 7g Carbohydrate; 1g Dietary Fiber; 69mg Cholesterol; 239mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 5 Fat.