

Crabmeat Au Gratin

Fran Phillips

Local 1155 Women's Committee Cookbook, Alabama

Servings: 8

*2 tablespoons parsley,
chopped
2 tablespoons onion,
chopped
1/4 cup celery, finely
chopped
1/4 cup green bell pepper,
finely chopped
1/4 cup flour
1/4 cup butter
1 pound fresh mushrooms,
sliced
1 1/2 cups chicken bouillon
2 egg yolks, slightly beaten
1 pound lump crabmeat
1/4 cup sherry
3/4 teaspoon salt
1/2 cup sharp Cheddar
cheese, shredded
1 cup bread crumbs
2 tablespoons butter,
melted*

Preheat the oven to 350 degrees.

In a saucepan in 1/4 cup of butter, saute' the celery, onion, parsley and bell pepper with flour until golden brown. Add the mushrooms. Cook for 10 minutes. Add the bouillon gradually. Cook over low heat until thickened, stirring constantly.

In a bowl, stir a small amount of the hot mixture into the egg yolks. Stir the egg yolks back into the hot mixture. Stir in the crabmeat, wine and salt. Spoon the mixture into a one and one-half quart baking dish. Sprinkle with cheese. In a bowl, mix the bread crumbs and two tablespoons of melted butter. Sprinkle the bread crumb mixture over the cheese.

Bake for 45 minutes or until bubbly and brown.

Per Serving (excluding unknown items): 268 Calories; 14g Fat (48.6% calories from fat); 16g Protein; 17g Carbohydrate; 1g Dietary Fiber; 128mg Cholesterol; 901mg Sodium. Exchanges: 1 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 2 1/2 Fat.