

# Crab Meat Mold

Roni Trout - Casper, WY

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## **Yield: 1 quart mold**

*1 tablespoon unflavored gelatin*  
*2 tablespoons hot water*  
*1 can (10-3/4 ounce) cream of mushroom soup*  
*1 package (6 ounce) cream cheese*  
*1 cup mayonnaise*  
*1 small onion, grated*  
*1 can (6 ounce) crab meat*  
*1 cup celery, chopped*

## **Preparation Time: 15 minutes**

Dissolve the gelatin in two tablespoons of hot water.

In a saucepan, heat the soup. Add the gelatin.

Blend in the cream cheese, mayonnaise, onion, crab meat and celery.

Pour into a one quart mold.

Chill until firm.

Serve with crackers.

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Per Serving (excluding unknown items): 2767 Calories; 279g Fat (86.7% calories from fat); 53g Protein; 43g Carbohydrate; 5g Dietary Fiber; 454mg Cholesterol; 3564mg Sodium. Exchanges: 1/2 Grain(Starch); 6 1/2 Lean Meat; 2 1/2 Vegetable; 32 1/2 Fat; 1 Other Carbohydrates.