

# Crabmeat Mousse

*bobbi Loukas*

*Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011*

*2 packages unflavored gelatin*  
*2 packages (3 ounce ea) cream cheese*  
*1 can cream of mushroom soup*  
*1 cup mayonnaise*  
*1 teaspoon Worcestershire sauce*  
*1 cup celery, chopped*  
*1/2 cup onion, chopped*  
*1 can (7 ounce) or frozen flaked crabmeat*

In a bowl, combine two tablespoons of the gelatin and 1/4 cup of cold water to soften.

In a double boiler, combine the cream cheese, soup, mayonnaise and Worcestershire sauce until well blended. Then remove from the heat.

Add the gelatin mixture to the cream cheese mixture until dissolved.

In a bowl, combine the celery, onion and crabmeat. Add to the cream cheese mixture. Pour into a mold.

Chill overnight.

Unmold and serve with crackers.

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Per Serving (excluding unknown items): 4027 Calories; 358g Fat (76.9% calories from fat); 55g Protein; 188g Carbohydrate; 4g Dietary Fiber; 588mg Cholesterol; 4241mg Sodium. Exchanges: 1/2 Grain(Starch); 5 Lean Meat; 2 Vegetable; 47 Fat; 10 1/2 Other Carbohydrates.