
Mom`s Crab Mold

Anne Farish

Party Recipes from the Charleston Junior League - 1993

Servings: 20

1 envelope unflavored gelatin
2 tablespoons water
1/2 cup condensed cream of mushroom soup, undiluted
8 ounces cream cheese, room temperature
1 small onion, grated
1 1/2 cups crabmeat, picked over and shells discarded
1/2 cup celery, finely chopped
1/2 cup mayonnaise

Oil a one-quart mold.

Place the gelatin and water into a small bowl. Stir to dissolve the gelatin.

Heat the soup in a medium saucepan. Stir in the gelatin, cream cheese, onion, crabmeat, celery and mayonnaise. Blend well. Cook, stirring constantly, until the cheese has melted.

Pour the mixture into the prepared mold. Cool and refrigerate until set, at least two hours.

Unmold and serve with crackers.

Appetizers

Per Serving (excluding unknown items): 113 Calories; 9g Fat (71.0% calories from fat); 3g Protein; 5g Carbohydrate; trace Dietary Fiber; 22mg Cholesterol; 159mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1 Fat; 1/2 Other Carbohydrates.