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# Mrs. Queeny's Crabmeat Rarebit (Hot)

*Suzanne Queeny Little*

*Party Recipes from the Charleston Junior League - 1993*

Servings: 6

**6 tablespoons butter**

**6 tablespoons unbleached all-purpose flour**

**2 cups milk**

**1 pound Velveeta cheese**

**1 can stewed tomatoes**

**1 can (6 ounces) crabmeat, drained (or one pound fresh crabmeat, picked over and shells discarded)**

Melt the butter over low heat in a large saucepan with a heavy bottom. Add the flour, combining well. Cook for 3 to 5 minutes, stirring constantly. Gradually add the milk, whisking well. Continue to cook until the mixture thickens.

Cut the cheese into chunks and add to the cream sauce. Stir to incorporate. Add the tomatoes and crabmeat and stir. Let the rarebit cool.

Refrigerate overnight.

When ready to serve, reheat in the top of a double boiler over simmering water.

Serve in a chafing dish accompanied by pastry shells or crackers.

## **Appetizers**

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*Per Serving (excluding unknown items): 164 Calories; 14g Fat (76.5% calories from fat); 3g Protein; 7g Carbohydrate; trace Dietary Fiber; 42mg Cholesterol; 168mg Sodium. Exchanges: 1/2 Vegetable; 1/2 Non-Fat Milk; 3 Fat.*