

Crabmeat-Bacon Rolls

Mrs James Shalcross

St Timothy's - Hale Schools - Raleigh, NC - 1976

Yield: 18 rolls

*1/4 cup tomato juice
1 cup fresh crabmeat (or
6.5 or 7.5 oz canned)
1/2 cup fine seasoned dry
bread crumbs
1 tablespoon chopped
parsley
1/4 teaspoon salt
dash pepper
1 egg, well beaten
1 tablespoon lemon juice
1/4 teaspoon
Worcestershire sauce
9 slices bacon, cut in half*

Soak eighteen toothpicks in water for 15 minutes to prevent burning.

In a bowl, mix the tomato juice and egg. Add the crab, crumbs, parsley, lemon juice, salt and pepper. Mix thoroughly by hand.

Roll into eighteen "fingers" about two inches long. Wrap each roll with a bacon half-slice. Fasten with a tooth pick.

Broil for 5 minutes, turning often.

Per Serving (excluding unknown items): 419 Calories; 33g Fat (71.8% calories from fat); 24g Protein; 5g Carbohydrate; 1g Dietary Fiber; 260mg Cholesterol; 1747mg Sodium. Exchanges: 3 Lean Meat; 1/2 Vegetable; 0 Fruit; 4 1/2 Fat; 0 Other Carbohydrates.