

Crab and Water Chestnut Spread

Joyce Merkel

Silverdale Chamber Of Commerce Favorite Recipes - 1991

*1 pound cooked Crabmeat
1/2 cup water chestnuts,
finely chopped
2 tablespoons soy sauce
1/2 cup mayonnaise
2 tablespoons minced green
onions*

Chop the crabmeat. Combine in a bowl with the water chestnuts, soy sauce, mayonnaise and onions.

Refrigerate.

Serve with crisp crackers.

Per Serving (excluding unknown items): 811 Calories; 94g Fat (96.7% calories from fat); 3g Protein; 4g Carbohydrate; 1g Dietary Fiber; 39mg Cholesterol; 2685mg Sodium. Exchanges: 1 Vegetable; 8 Fat.