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# Hot Crab Spread (Hot)

*Denise Howell Darling*

*Party Recipes from the Charleston Junior League - 1993*

**1 pound crabmeat, picked over and shells removed**

**6 hard-cooked eggs, chopped**

**1 cup mayonnaise**

**3/4 cup milk**

**1 cup grated sharp Cheddar cheese**

Preheat the oven to 350 degrees. Butter a one-quart casserole dish.

In a medium-size bowl, combine the crabmeat, chopped eggs, mayonnaise and milk. Mix well.

Place the mixture in the prepared casserole. Top with the grated cheese.

Bake until bubbly, about 30 minutes.

Yield: 12 to 15 servings

## **Appetizers**

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*Per Serving (excluding unknown items): 2528 Calories; 228g Fat (78.6% calories from fat); 128g Protein; 11g Carbohydrate; 0g Dietary Fiber; 1728mg Cholesterol; 3090mg Sodium. Exchanges: 15 1/2 Lean Meat; 1/2 Non-Fat Milk; 19 1/2 Fat.*