

Bachelor Crabmeat

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Unitarian Universalist Fellowship of Vero Beach, FL 2000

*1 cup condensed green pea
soup*

*1 can condensed tomato
soup*

1 pint heavy cream

*1/2 cup sherry (more to
taste)*

1/2 teaspoon curry powder

*1/2 teaspoon cayenne
pepper*

1 pound crabmeat

Preheat the oven to 350 degrees.

In a bowl, combine the pea soup, tomato soup, cream, sherry, curry powder, cayenne and crabmeat.

Place the mixture in a casserole dish.

Bake for 25 minutes until bubbly.

Serve over rice.

*If this dish is being taken to
a potluck affair, you can mix
the cooked rice right into the
crabmeat mixture and add
frozen green peas.*

Per Serving (excluding unknown items): 2542 Calories; 191g Fat (66.7% calories from fat); 113g Protein; 101g Carbohydrate; 7g Dietary Fiber; 1007mg Cholesterol; 4736mg Sodium. Exchanges: 5 1/2 Grain(Starch); 11 Lean Meat; 1 1/2 Non-Fat Milk; 37 1/2 Fat.