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# Crab Casserole V

*Home Cookin - Junior League of Wichita Falls, TX - 1976*

Servings: 6

**1/4 cup butter**  
**1/4 cup flour**  
**1/4 cup water**  
**1 cup evaporated milk**  
**1 cup green pepper, chopped**  
**2 hard-boiled eggs, chopped**  
**1/4 cup blanched almonds, slivered**  
**1 pound frozen or canned crabmeat**  
**1 jar (2 ounce) pimientos, chopped**  
**1 teaspoon salt**  
**1/2 cup celery, chopped**  
**buttered bread crumbs**  
**1/2 cup grated cheese**

In a saucepan, melt the butter. Blend in the flour. Stir in the water and milk. Cook, stirring, until thick.

Add the green pepper, hard-boiled eggs, almonds, crabmeat, pimiento, salt and celery.

Pour the mixture into a buttered 1-1/2 quart casserole. Top with the bread crumbs and cheese.

Bake in the oven at 350 degrees, uncovered, for 30 to 40 minutes.

## **Seafood**

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*Per Serving (excluding unknown items): 251 Calories; 19g Fat (66.9% calories from fat); 9g Protein; 12g Carbohydrate; 1g Dietary Fiber; 114mg Cholesterol; 568mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 3 1/2 Fat.*