

# Crab Casserole

Carol Maxwell

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

## Servings: 6

*1 pound lump or backfin  
crabmeat  
2 cups seasoned dry  
stuffing mix  
1 pint light cream or Half-  
and-Half  
1 cup mayonnaise  
1 small onion, minced  
1 tablespoon Old Bay  
seafood seasoning  
1 teaspoon pepper  
1 tablespoon worcestershire  
sauce*

Preheat the oven to 300 degrees.

In a bowl, combine the crabmeat, stuffing mix, cream, mayonnaise, onion, Old Bay, pepper and Worcestershire. Mix well. Transfer the mixture to a two-quart casserole dish.

Bake for one hour.

(Serve with a green vegetable and tossed salad.).

(This can also be served as an hors d'oeuvre on crackers.)

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Per Serving (excluding unknown items): 273 Calories; 31g Fat (95.9% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 13mg Cholesterol; 267mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.