

Crab Supreme

Cookbook Committee

St Timothy's - Hale Schools - Raleigh, NC - 1976

*8 slices bread
2 cups crabmeat
1 yellow onion, chopped
1/2 cup mayonnaise
1 cup celery, chopped
1/2 cup green pepper
4 eggs, beaten
3 cups milk
1 can mushroom soup
grated sharp cheese
paprika*

In a saucepan, cook the celery for 10 minutes in a little water. Drain.

Dice half of the bread into a greased baking dish.

In a bowl, mix the crab, onion, mayonnaise, pepper and celery. Spread over the bread. Dice the remaining slices of bread and place over the crabmeat mixture.

In a bowl, mix the eggs and milk together. Pour over the dish.

Cover and place in the refrigerator overnight.

Preheat the oven to 325 degrees.

Bake for 15 minutes.

Spoon the mushroom soup over the top. Sprinkle the top with grated cheese and paprika.

Bake for one hour until golden brown.

Per Serving (excluding unknown items): 2514 Calories; 157g Fat (55.6% calories from fat); 121g Protein; 163g Carbohydrate; 10g Dietary Fiber; 1201mg Cholesterol; 4121mg Sodium. Exchanges: 7 Grain(Starch); 9 1/2 Lean Meat; 3 Vegetable; 3 Non-Fat Milk; 17 Fat.