Crab-Spaghetti Casserole

Elizabeth Kennedy Gourmet Eating in South Carolina - (1985)

package (8 ounce) spaghetti
can cream of mushroom soup
tablespoons butter
can milk
4 cup onions, finely minced
tablespoons pimientos
bard-boiled eggs, diced
cups Cheddar cheese, grated
can sliced water chestnuts
2 teaspoon salt
dash pepper
cans (7 ounce ea) crabmeat OR one
pound fresh crabmeat
bread crumbs

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Preheat the oven to 350 dgerees.

In a pot, boil the spaghetti in salted water until tender. Drain and rinse with cold water.

In a pan, heat the mushroom soup. Add the butter, milk, onion, pimientos, eggs, cheese, water chestnuts, salt, pepper and crabmeat. Add to the drained spaghetti.

Pour the mixture into a greased 13x9-inch baking dish. Top with bread crumbs and dot with butter.

Bake for 30 minutes.

Per Serving (excluding unknown items): 2062 Calories; 144g Fat (63.0% calories from fat); 97g Protein; 93g Carbohydrate; 3g Dietary Fiber; 1003mg Cholesterol; 4170mg Sodium. Exchanges: 4 1/2 Grain(Starch); 10 1/2 Lean Meat; 1/2 Vegetable; 1 Non-Fat Milk; 21 1/2 Fat.

Seafood

Dar Canvina Nutritianal Analysis

Calories (kcal):	2062	Vitamin B6 (mg):	.6mg
% Calories from Fat:	63.0%	Vitamin B12 (mcg):	4.5mcg
% Calories from Carbohydrates:	18.0%	Thiamin B1 (mg):	1.2mg
% Calories from Protein:	18.9%	Riboflavin B2 (mg):	2.5mg
Total Fat (g):	144g	Folacin (mcg): Niacin (mg): Caffeine (mg): Alcohol (kcal):	149mcg
Saturated Fat (g):	82g		8mg
Monounsaturated Fat (g):	42g		0mg
	-		0
Polyunsaturated Fat (g):	11g		

Cholesterol (mg):	1003mg
Carbohydrate (g):	93g
Dietary Fiber (g):	3g
Protein (g):	97g
Sodium (mg):	4170mg
Potassium (mg):	1107mg
Calcium (mg):	2090mg
lron (mg):	8mg
Zinc (mg):	11mg
Vitamin C (mg):	13mg
Vitamin A (i.u.):	5074IU
Vitamin A (r.e.):	1410 1/2RE

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Food Exchanges	
Grain (Starch):	4 1/2
Lean Meat:	10 1/2
Vegetable:	1/2
Fruit:	0
Non-Fat Milk:	1
Fat:	21 1/2
Other Carbohydrates:	0

Nutrition Facts

Calories from Fat: 1300
% Daily Values*
222%
409%
334%
174%
31%
13%
101%
22%
209%
42%

* Percent Daily Values are based on a 2000 calorie diet.