
Crabmeat Casserole V

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

2 cups half-and-half

2 cups butter

1 pound pimiento cheese product

2 green onions, chopped

1 can (4-1/2 ounce) mushrooms, drained

1 1/2 packages (8 ounce ea) fine noodles

2 pounds crabmeat

In the top of a large double boiler, combine the cream, butter, cheese, onion and mushrooms to make the sauce.

Cook the noodles in salted water according to package directions.

In a greased two-quart casserole dish, layer the noodles, crabmeat and then the sauce.

Cook at 350 degrees for 45 minutes.

Yield: 12 to 16 servings

Seafood

Per Serving (excluding unknown items): 5761 Calories; 519g Fat (80.6% calories from fat); 269g Protein; 11g Carbohydrate; 1g Dietary Fiber; 2129mg Cholesterol; 12894mg Sodium. Exchanges: 36 Lean Meat; 1/2 Vegetable; 93 1/2 Fat.