

Crabmeat Casserole

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*2 pounds frozen crabmeat,
thawed*

2 cans tomato soup

2 cans green pea soup

2 cups heavy cream

2 jiggers cooking sherry

1 teaspoon curry powder

1/2 teaspoon cayenne

pepper

*1/2 pound long grain and
wild rice, cooked*

Preparation Time: 20 minutes

Preheat the oven to 350 degrees.

Place the crab in a large casserole. Mix well.

Add the tomato soup, green pea soup, cream, sherry, curry and cayenne.

Bake for one hour.

Serve the casserole with rice.

Per Serving (excluding unknown items): 2275 Calories; 186g Fat (75.0% calories from fat); 31g Protein; 108g Carbohydrate; 7g Dietary Fiber; 653mg Cholesterol; 3411mg Sodium. Exchanges: 5 Grain(Starch); 1 1/2 Non-Fat Milk; 37 Fat.