
Crabmeat Pie

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

Servings: 6

1 nine-inch pie shell, unbaked
4 ounces natural Swiss cheese, shredded
1 can (7-1/2 ounce) crabmeat, drained and flaked
2 green onions with tops, sliced
3 eggs, beaten
1 cup half-and-half
1/2 teaspoon salt
1/2 teaspoon grated lemon peel
1/4 teaspoon dry mustard
dash mace

Sprinkle the cheese evenly over the bottom of the pastry shell. Add the crabmeat and chopped green onion.

In a bowl, combine the eggs, cream, salt, lemon peel, dry mustard and mace. Mix well. Pour the mixture over the crabmeat.

Bake in the oven at 325 degrees for 45 minutes or until set.

Remove from the oven and let stand for 10 minutes before serving.

Seafood

Per Serving (excluding unknown items): 191 Calories; 11g Fat (51.8% calories from fat); 9g Protein; 14g Carbohydrate; 1g Dietary Fiber; 124mg Cholesterol; 473mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 0 Fruit; 2 Fat.