

Crabmeat Salad Casserole

*Cookbook Committee
St Timothy's - Hale Schools - Raleigh, NC - 1976*

*2 cans (7-1/2 ounce ea)
crab meat
6 hard-boiled eggs,
chopped
3/4 cup milk
1 cup croutons
1/2 cup chopped onion
1 teaspoon salt
1 cup mayonnaise
pepper (to taste)
6 tablespoons butter,
melted
1 cup croutons
butter, melted*

Preheat the oven to 350 degrees.

In a bowl, mix together the crab meat, eggs, milk, one cup of croutons, onion, salt, mayonnaise, pepper and melted butter.

Place in a greased casserole or in six individual shells.

Soak one cup of croutons in melted butter.
Place on top of the mixture.

Bake for 20 minutes or until bubbly.

Per Serving (excluding unknown items): 3306 Calories; 301g Fat (79.6% calories from fat); 110g Protein; 63g Carbohydrate; 4g Dietary Fiber; 1800mg Cholesterol; 5867mg Sodium. Exchanges: 3 Grain(Starch); 13 Lean Meat; 1 Vegetable; 1/2 Non-Fat Milk; 34 1/2 Fat.