

Easy Seafood Casserole

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Yield: 6 to 8 servings

2 cans (6-1/2 ounce) crab meat
2 cans (4-1/2 ounce) shrimp
1 1/2 cups mayonnaise
1/2 cup chopped green pepper (optional)
1/2 cup minced onion
1 cup celery, finely chopped
1 teaspoon salt
1 1/2 teaspoons Worcestershire sauce
2 cups potato chips, crushed
paprika
Parmesan cheese (optional)

Preparation Time: 15 minutes**Bake Time: 15 minutes**

In a bowl, combine the crab meat, shrimp, mayonnaise, green pepper, onion, celery, salt and Worcestershire sauce.

Place the mixture in a three-quart casserole.

Top with the potato chips. Sprinkle with the paprika and Parmesan, if desired.

Bake in a 400 degree oven for 15 minutes.

(This recipe may be made a day ahead.)

Per Serving (excluding unknown items): 5237 Calories; 448g Fat (73.8% calories from fat); 97g Protein; 261g Carbohydrate; 25g Dietary Fiber; 374mg Cholesterol; 7915mg Sodium. Exchanges: 16 1/2 Grain(Starch); 8 Lean Meat; 2 Vegetable; 57 Fat; 0 Other Carbohydrates.