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Folder Title: Recipe – Crab Meat Casserole

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Crab Meat Casserole

1 No. 2 can artichoke hearts
1 lb. crab meat
 $\frac{1}{2}$ lb. fresh mushrooms
4 T. butter
 $2\frac{1}{2}$ T. flour
1 cup cream
 $\frac{1}{2}$ t. salt

1 t. Worcestershire sauce
 $\frac{1}{4}$ cup med. dry sherry
Paprika to taste
Cayenne to taste
Pepper to taste
 $\frac{1}{4}$ cup Parmesan cheese, grated

Place artichokes in bottom of baking dish; spread a layer of crab meat. Add a layer of sauted mushrooms. Melt butter in a saucepan; add remaining ingredients except cheese, stirring well after each addition to form a smooth sauce. Pour sauce over artichoke-crab layers and sprinkle cheese on top. Bake 20 minutes at 375 degrees.

Yield: 8 servings.

With best wishes,

Claisy Reagan



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