

Golden Crab Puff

Ingredients

- 10 ea Slices white bread
- 1 lb Backfin crabmeat
- 6 ea Eggs
- 3 c Milk
- 2 T Minced parsley
- 3/4 t Dry mustard
- 1/2 t Salt
- 8 oz Shredded sharp Am. cheese

Instructions

Remove crusts from bread and cut slices into cubes. Beat eggs, milk, and seasonings. Stir in bread cubes, cheese and crab. Pour into 9" X 13" baking dish.

Bake uncovered at 325 degrees for 1 hour or until center is set. 2 cups of shrimp, or a combination of shrimp and crab to total 2 cups may be substituted for crabmeat.

Courtesy of Meal-Master, Mrs. James Hopkins

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