

CRAB CASSEROLE

Ingredients

1. 1 c. onions, chopped
2. 3 tbsp. butter
3. 1 med. green pepper, chopped
4. 1/4 c. flour
5. 3/4 qts. milk
6. 1 c. Cheddar cheese, grated
7. 1 c. Swiss cheese, grated
8. 1 can crabmeat
9. 1/2 pkg. Pepperidge Farms corn bread stuffing

Instructions

1. Saute' the onions and green pepper in butter until tender.
2. Add flour and make a paste.
3. Add milk and cook to make a thick sauce.
4. Add cheeses.
5. Turn off stove.
6. Mix in crabmeat.
7. Put in a casserole dish.
8. Cover with corn stuffing.
9. Bake at 350 degrees uncovered until stuffing is lightly browned and sauce bubbles on side.