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# Crab Casserole

Total time: 1 hr Yield: 5 to 6 servings

## Ingredients

1 medium onion (small dice)  
1 lb can of crab (shredded)  
8 oz can water chestnuts  
2 eggs (beaten)  
1 cup mayonnaise  
salt (to taste)  
pepper (to taste)  
1 tsp Worcestershire sauce  
non-stick cooking spray  
4 Tbsp bread crumbs  
1/4 cup margarine or butter block (sliced)

Prep Time: 15 min Cooking Time: 45 min Total Time: 1 hr

## Instructions

Preheat oven to 350°F. Combine the onion, crab, water chestnuts, eggs, mayonnaise, salt, pepper, Worcestershire sauce and mix well. Place in baking pan coated with non-stick spray. Top with bread crumbs and margarine or butter slices. Bake on the bottom rack of your oven for 45 minutes.

This warm, comforting casserole can be created as a side to a decadent meal, or as a dip for your favorite chips, crackers or bread!

## Recipe brought to you by:

Chef Elden Rodrigues