



A Crust full of
Attitude!

Blue Crab Cheese Casserole

8 oz. box small macaroni shells
1/4 cup green pepper
1 tsp. green onion
1/2 cup flour
1 tsp. salt
1 tsp. dry mustard
1/4 tsp. white pepper
4 cups milk
1 cup or more crab meat
3 oz. can of mushrooms
4 oz. jar or pimentos
2 tsp. Worcestershire Sauce
1/4 tsp. Tabasco
Shredded Cheddar Cheese

1. Cook and drain macaroni shells
2. Sauté pepper and onions in a medium to large pot using 1 tsp. of butter. Use pan spray to keep them moist while cooking
3. Stir in flour, salt, dry mustard and white pepper
4. Slowly stir in milk
5. Bring contents to a boil, slowly, stirring continuously. Reduce heat and simmer for 3-5 minutes while stirring. Remove from heat. Avoid a burnt taste by constant stirring even after removing from heat.
6. In a large bowl add the sauce mixture, macaroni shells, crab meat (don't skimp), mushrooms, pimentos (drained and chopped), Worcestershire Sauce and Tabasco.
7. Mix thoroughly and place in a baking dish. Add a generous portion of cheddar cheese to the top and cook uncovered for 30 minutes at 300 degrees(F).