

Sister Carmella Richie's Winning Recipe

Stuffed Shells with Crab

(Main Dish Recipe)

- Cook as directed on package about 25 Jumbo Shells. Cool and set aside.
- Mix together the following:
 - 1 lb. shredded mozzarella cheese
 - 8 oz. cream cheese
 - 2 eggs
 - 1 tbsp. garlic salt
 - ¼ c. Parmesan cheese
 - ½ lb. imitation crab
- Fill shells with mixture and place in pan 9 x 13
- Make a sauce with:
 - 4 tbsp. margarine
 - 4 tbsp. flour
 - ½ tsp. salt
 - 1 ½ cups chicken broth made with chicken bouillon cubes
 - 1 cup cream or half-and-half
 - ½ lb. imitation crab



Melt margarine in the top of double boiler and add flour and salt. Blend thoroughly. Pour in chicken broth and stir until thick. Add cream and ½ lb. of imitation crab cut up. Pour over stuffed shells.

Cover with aluminum foil.

Bake at 350° for ½ hour.