

Crab and Mushroom Casserole

"I got this recipe from Mercedes, a nurse I used to work with, the best cook I have ever met. She created many of her own recipes; the few I have from her among my favorites. Her measurements were not always precise, 'a dash of this, a large spoon of that,' so alter as desired. A great Sunday dinner during crabbing season."

4 tablespoons butter

1 1/2 cups chopped onion

2 cloves sliced garlic

1/2 pound fresh mushrooms, sliced

2 to 3 cups crab meat

1/2 cup sliced green pimento olives

1/2 cup sour cream

1 cup grated sharp cheddar cheese

1 12-ounce can whole tomatoes, quartered, including juice

1/2 teaspoon dried basil

1 1/2 teaspoon salt

1/2 to 3/4 pound (cooked al dente) spaghetti

3 tablespoons cheddar cheese, topping

1. Preheat oven to 350 degrees. In a large skillet over medium heat, melt butter and sauté onion, garlic and mushrooms.
2. Gently add remaining ingredients to pan and spread into a 9"x13" casserole. Top with additional cheese, if desired.
3. Bake for 30 to 45 minutes.

- Carolyn McCulloch

8 generous servings