

Crab Meat Pie

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Source: <http://boisefoodieguild.wordpress.com>

Preparation Time: 30 minutes
Start to Finish Time: 1 hour 25
minutes
Servings: 8

Cooking Time: 45
minutes



Ingredients:

20 ozs Crab Meat,
Costco works fine if
fresh is not available
1 c Celery, finely
chopped
3 med Green Onions
and tops, diced
1/3 c Poblano
Peppers, or 1-7oz can
Diced Green Chilies
fire roasted (mild),
diced
2 lg Eggs, beaten
1 c Mayonnaise
1/2 c Bread Crumbs,
we make our own
1/2 c Gruyere
Cheese, shredded
1/4 t Sea Salt
1 T Lemon Juice,
fresh squeezed
1 Pie Shell, unbaked

Directions:

Pre-heat oven to 350° F

Combine crab meat, celery, salt, onion, poblano, mayonnaise, lemon juice, eggs and all but 2 tablespoons bread crumbs. Mix lightly. Turn into unbaked pie shell, sprinkle with reserved crumbs and Cheddar cheese.

Bake 45 minutes in a 360° F oven, or until firm and brown. Should be golden brown and fluff.

Let the pie rest to set for 15 minutes before cutting.

Moderate - 0

**Categories: Main Dish -
Seafood**