

## Crabmeat Au Gratin

1 can condensed cream of celery soup

¼ cup water

1 pound crabmeat

¼ cup House-Autry Seafood Breader or Spicy Hot Breader

½ cup Cheddar cheese

1 tablespoon minced parsley

1 stick butter, melted

Mix soup and water. Add crabmeat, cheese and parsley. Pour mixture into shallow baking dish coated with a non-stick spray. Sprinkle with House-Autry Seafood Breader and top with 1 stick of melted butter. Bake at 375 degrees for about 20 minutes or until top is golden brown. For variations, substitute shrimp, scallops chopped fish or a combination for the crabmeat.