



CREAMY CRAB MAC AND CHEESE

½ block Velveeta cubed
Container of crème fraiche or 1 c milk
1 tsp crushed garlic
4 tbsp. butter
White wine
2 cans crab
Panko crumbs
Yogurt
Olive oil



DIRECTIONS:

Boil pasta until al dente, drain in colander.

In pasta pot, put in Velveeta, whole garlic, yogurt, 4 T butter, 1 cup whole milk, white pepper, stir constantly so as not to scorch cheese on bottom of pan, add the crab and wine, should be a gravy consistency with no lumps. Add pasta, mix well and turn into a sprayed individual casseroles, top with Panko seasoned with fish salt (can spray Panko with olive oil spray or drizzle). If we can find it, top with a real crab claw. Place dishes on a 2x and cook at 375 until panko is browned.