Stuffed Crab Bread

From Joann Royce of San Carlos, CA

Preparation time: 15 min Cooking time: 50-60 min Serves 8

Ingredients:

1 pound of imitation crab

1 c sour cream

1 c mayonnaise

1T Worcestershire sauce

4 green onions, minced

2 c cheddar cheese, shredded

 1 large loaf of sweet French bread

Directions:

1. Combine first 6 ingredients, set aside.
2. Slice French bread in half, long ways.
3. Hollow out large cavity in the bottom half, approximately 2/3 of the bread
4. Fill hollowed half with crab mixture
5. To avoid browning the bread too much, boat bottom half with foil.
6. Place top on crab mixture and bake at 350 degrees about 1 hour (Crab mixture is hot and cheese is completely melted).
7. Cut up top and serve.

Approximately 580 calories per serving.