

FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

MAIN DISHES | Pottery Shack's Crabmeat Pacific

The Famous Pottery Shack, Laguna Beach, California

- 1 pound crabmeat (The original recipe omitted this ingredient, so this is approximate)
- 1 pound large mushrooms
- 2 ounces butter
- 3 level T flour
- 1 cup table cream
- 1 T Worcestershire Sauce
- 2 ounces sherry
- Salt and pepper
- Grated cheese

Cut mushrooms in quarters
Simmer in butter for 30 minutes
Add crabmeat, seasonings and liquids
Cook until smooth
Fill individual shells (or cups)
Sprinkle grated cheese on top
Bake for 5 minutes