

# Cheesy Crab and Mushroom Gratin

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*Dip a crusty baguette into this warm, slightly spicy, and creamy crab dip. You won't regret it! Serves 8 to 10 as an appetizer.*

## Ingredients:

1/2 cup butter  
1/2 cup flour  
1 small onion, chopped small  
1/4 cup chopped parsley  
1 clove garlic, minced  
1 cup white wine  
2 cups heavy cream  
1 cup shredded Parmesan cheese  
salt and pepper, to taste  
2 pounds crab meat  
1 tablespoon lemon juice  
1 cup sliced mushrooms  
3 cup shredded fontina  
1 french baguette, sliced, or more as needed

## Directions:

1. In a medium saucepan over medium heat melt the butter and flour together. Cook until slightly golden and nutty smelling, about 4 minutes.
2. Add the onion, parsley, and garlic. Cook until onion is translucent, about 8 minutes.
3. Add the wine and bring to a boil, cook until it thickens. Turn the heat to low and add the heavy cream.
4. Fold in the cheese. Taste and season with salt and pepper.
5. Preheat oven to 400F.
6. Layer the crab meat into the bottom of the pan. Layer 1 cup of shredded fontina on top.
7. Pour the cream mixture on top, add another layer of cheese.
8. Sprinkle the mushrooms on top and add the last layer of fontina.
10. Bake until cheese is browned, mushrooms are cooked, and the casserole is hot all the way through, about 25 minutes.
11. Serve with baguette.

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