
Crabmeat Norfolk Saute` (Hot)

*Fairchild's Restaurant - Monroeville, PA
Pittsburgh Chefs Cook Book - 1989*

Servings: 4

16 ounces jumbo lump crabmeat
4 tablespoons clarified butter
2 pinches seafood seasoning
4 ounces white wine
2 tablespoons whole butter for the roux
1 tablespoon parsley

In a saucepan, mix the clarified butter, crabmeat and seasoning. Saute' in the pan over medium flame to a simmer. Add the wine and reduce.

Add the roux to thicken. Sprinkle with parsley.

Appetizers, Seafood

Per Serving (excluding unknown items): 132 Calories; 13g Fat (98.8% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 33mg Cholesterol; 2mg Sodium. Exchanges: 0 Vegetable; 2 1/2 Fat.