
Deviled Crabs (Hot)

Mrs Thadeus Street

Party Recipes from the Charleston Junior League - 1993

Servings: 6

1 pound crabmeat
12 saltine crackers, mashed
1/2 pound butter, melted
1 tablespoon mayonnaise
2 tablespoons sherry
pinch dry mustard
pinch minced parsley
1 teaspoon Worcestershire sauce
salt (to taste)
pepper (to taste)

Preheat the oven to 400 degrees.

In a bowl, pour the melted butter over the cracker crumbs. Reserve four cups for topping on the crabs.

Add the mayonnaise and other seasoning. Mix in the crabmeat with a fork to keep from breaking up the crabmeat.

Fill six large crab shells generously. Sprinkle with cracker crumbs. Pour the remaining butter over the top.

Bake for 30 minutes.

Appetizers

Per Serving (excluding unknown items): 387 Calories; 34g Fat (79.8% calories from fat); 15g Protein; 5g Carbohydrate; trace Dietary Fiber; 143mg Cholesterol; 634mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean Meat; 6 1/2 Fat; 0 Other Carbohydrates.