
DuVal`s Sea Special (Hot)

Molly Myers Bridges

Party Recipes from the Charleston Junior League - 1993

3 tablespoons butter (do not substitute margarine)

3 tablespoons unbleached all-purpose flour

1 1/2 cups half-and-half

1 pound peeled shrimp, cooked, deveined and coarsely chopped

1 pound crabmeat, picked over and shells discarded and coarsely chopped

1 1/2 teaspoons seasoned salt

1 teaspoon white pepper

1/2 teaspoon paprika

1/4 cup sherry

In the top of a double boiler over simmering water, melt the butter and stir in the flour. Cook for 3 minutes, stirring constantly. Slowly add the half-and-half. Continue cooking, stirring, until thickened.

Add the shrimp and crab. Season with the seasoned salt, pepper and paprika.

Just before serving, stir in the sherry. Transfer to a chafing dish and accompany with Melba toast.

Yield: 20 to 25 servings

Appetizers

Per Serving (excluding unknown items): 494 Calories; 5g Fat (11.4% calories from fat); 83g Protein; 8g Carbohydrate; 1g Dietary Fiber; 354mg Cholesterol; 3385mg Sodium. Exchanges: 0 Grain(Starch); 11 Lean Meat; 0 Fat; 0 Other Carbohydrates.