
Crabmeat Imperial IV

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

1 pound backfin crabmeat
3 tablespoons butter, melted
1/2 teaspoon celery salt
5 tablespoons mayonnaise

Preheat the oven to 350 degrees.

In a small bowl, mix the butter, celery salt and mayonnaise.

Add the crabmeat, mix carefully so that the lumpmeat is not broken into small pieces.

Divide and shape into four balls and place in ramekins or crab shells.

Bake for 25 to 30 minutes or until golden brown.

Serve with lemon wedges.

Seafood

Per Serving (excluding unknown items): 801 Calories; 93g Fat (99.2% calories from fat); 1g Protein; trace Carbohydrate; trace Dietary Fiber; 117mg Cholesterol; 1534mg Sodium. Exchanges: 0 Vegetable; 12 Fat.