Deviled Crab I

Patricia Trayer Gourmet Eating in South Carolina - (1985)

1 pound dark crabmeat (claw)
1/2 cup onion, chopped
1/2 cup bell pepper, chopped
1/2 cup celery, diced
1 stick butter
3 hard-boiled eggs, diced
2 tablespoons ketchup
1 tablespoon Worcestershire sauce
1 teaspoon Tabasco sauce
1 tablespoon mustard
mayonnaise (to taste)
Salt (to taste)
pepper (to taste)
1/2 cup cracker meal

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Preheat the oven to 375 degrees.

Place the crabmeat in a mixing bowl.

In a saucepan, saute' the onion, bell pepper and celery in butter. Add to the crabmeat.

Add the hard-boiled eggs. Add the ketchup, Worcestershire sauce, Tabasco sauce, mustard, mayonnaise, salt and pepper.

Mix in the cracker meal.

Place the crab mixture into crab shells. Sprinkle the top of each with cracker meal. Dot with butter.

Bake until hot and brown.

Per Serving (excluding unknown items): 1381 Calories; 110g Fat (70.6% calories from fat); 29g Protein; 74g Carbohydrate; 6g Dietary Fiber; 884mg Cholesterol; 1908mg Sodium. Exchanges: 3 Grain(Starch); 3 Lean Meat; 2 1/2 Vegetable; 20 Fat; 1 Other Carbohydrates.

Seafood

Dar Carvina Mutritional Analysis

Calories (kcal):	1381	Vitamin B6 (mg):	.6mg
% Calories from Fat:	70.6%	Vitamin B12 (mcg):	1.8mcg
% Calories from Carbohydrates:	21.2%	Thiamin B1 (mg):	.6mg
% Calories from Protein:	8.2%	Riboflavin B2 (mg):	1.1mg
Total Fat (g):	110g	Folacin (mcg): Niacin (mg):	190mcg 5mg
Saturated Fat (g):	62g		

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Monounsaturated Fat (g):	33g	Caffeine (mg): Alcohol (kcal): % Pofuso:	0mg
Polyunsaturated Fat (g):	6g		0
Cholesterol (mg):	884mg		0 0%
Carbohydrate (g): Dietary Fiber (g): Protein (g): Sodium (mg): Potassium (mg): Calcium (mg): Iron (mg): Zinc (mg): Vitamin C (mg): Vitamin A (i.u.):	74g 6g 29g 1908mg 1001mg 197mg 7mg 3mg 111mg 5210IU 1204RE	Food Exchanges Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates:	3 3 2 1/2 0 0 20 1

Nutrition Facts

Amount Per Serving	
Calories 1381	Calories from Fat: 976
	% Daily Values*
Total Fat 110g	169%
Saturated Fat 62g	312%
Cholesterol 884mg	295%
Sodium 1908mg	79%
Total Carbohydrates 74g	25%
Dietary Fiber 6g	24%
Protein 29g	
Vitamin A	104%
Vitamin C	184%
Calcium	20%
Iron	38%

^{*} Percent Daily Values are based on a 2000 calorie diet.