

# Deviled Crab V

*Barbara Brumley*

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*1/2 stick butter, melted  
1 cup crab meat  
1 cup bread crumbs  
1/2 cup celery, minced  
1 egg, slightly beaten  
1/2 cup green pepper,  
chopped  
1 teaspoon prepared  
mustard  
1 tablespoon  
Worcestershire sauce  
1/4 teaspoon pepper  
1/2 teaspoon salt  
dash Tabasco sauce  
2 teaspoons lemon juice*

Preheat the oven to 375 degrees.

In a large mixing bowl, combine all of the ingredients. Mix well.

Shape the mixture into patties or stuff into clean crab shells.

Bake for 12 to 15 minutes.

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Per Serving (excluding unknown items): 1090 Calories; 59g Fat (48.7% calories from fat); 50g Protein; 90g Carbohydrate; 5g Dietary Fiber; 456mg Cholesterol; 3248mg Sodium. Exchanges: 5 Grain(Starch); 4 1/2 Lean Meat; 1 Vegetable; 0 Fruit; 10 1/2 Fat; 0 Other Carbohydrates.