

Imperial Crab

Shirley Kauffman - Pennsburg, PA

Treasure Classics - National LP Gas Association - 1985

Servings: 4

*1 pound fresh crab meat
1 1/2 slices grated bread
1 raw egg, beaten
1 1/2 teaspoons
Worcestershire sauce
2 teaspoons green pepper,
cooked in margarine
2 teaspoons sherry
salt (to taste)
pepper (to taste)
2 tablespoons mayonnaise
1 stick butter
paprika*

Preparation Time: 10 minutes

Bake Time: 40 minutes

In a bowl, combine the crab meat, bread, egg, Worcestershire sauce, green pepper, sherry, salt and pepper. Mix lightly. Turn into a 1-1/2 quart casserole dish.

Lay pats of butter on top of the mixture and spread the mayonnaise over the top of the crab meat mixture. Sprinkle with paprika.

Bake at 350 degrees for about 40 minutes.

Per Serving (excluding unknown items): 258 Calories; 29g Fat (98.4% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 64mg Cholesterol; 292mg Sodium. Exchanges: 0 Vegetable; 5 Fat; 0 Other Carbohydrates.