

Deviled Crab

Ingredients:

1/2 cup finely chopped onion	1.5 lbs crabmeat
3 tbsp butter	1 tbsp Dijon mustard
3 tbsp all purpose flour	2 tsp Worcestershire sauce
1/2 tsp salt	1 tsp minced chives
1 1/2 cup half and half cream	1 cup soft bread crumbs
2 egg yolks, lightly beaten	1 tbsp butter, melted

Directions

In a large skillet, saute onion in butter until tender. Stir in flour and salt until blended. Gradually stir in cream until smooth.

Bring to a boil; cook for 2 minutes, stirring, or until thickened and bubbly. Remove from heat.

Stir a small amount of hot mixture into egg yolks. Return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat. Stir in the crab, mustard, Worcestershire sauce and chives.

Spoon into 6 greased ramekins or custard cups. Place on a baking sheet, Combine bread crumbs & butter; sprinkle over tops. Bake at 375° for 20-25 minutes or until topping is golden brown.

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