

# Chesapeake Crab Imperial

## Ingredients

1 lb Jumbo / Super crabmeat  
3 tbsp butter, separated  
1 tbsp flour  
1/2 cup milk  
1 tsp minced onion  
1 1/2 tsp Worcestershire  
2 ea slices white bread, no crust  
1/2 c mayo  
1 tbsp lemon juice  
Pepper, to taste

1 tsp old bay

## Directions

Preheat oven to 400°. Melt 1 tbsp butter over low heat. Slowly add flour and milk. Stir constantly until thickened. Remove from heat and mix in onion, Worcestershire sauce, and bread. Fold in mayo, lemon, pepper and old bay.

In another pan, melt 2 tbsp butter and heat until lightly browned. Add crabmeat and toss. Fold together crabmeat and sauce.

Divide into 4 ramekins and bake at 400° for 15 minutes. Serves 4.

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