

# Stuffed Soft Crabs

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## Ingredients

12 medium soft crabs  
1 lb lump crabmeat  
1/2 cup butter or margarine

## Directions

Place soft crabs in a shallow baking pan. Remove top shell from crabs and stuff each crab cavity with about 3 tbsp crabmeat. Replace top shell.

Melt butter and pour evenly over crabs. Bake at 400°F until shells turn red and crabs brown slightly, about 15 minutes.

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