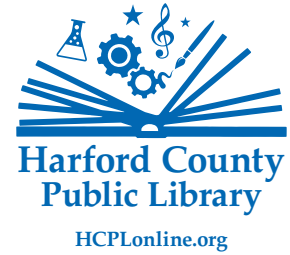




in
partnership
with



CRAB IMPERIAL MARYLAND STYLE

SERVES 4

INGREDIENTS

- 4 tbs (1/2 stick) butter
- 2 tbspc diced green pepper
- 2 tbspc diced red bell pepper, or pimento
- 1/2 cup chopped mushrooms
- 3/4 cup mayonnaise
- 1 tbspc Dijon mustard
- 1 tbspc Worcestershire sauce
- 1/4 tsp Tabasco sauce
- 1 tsp capers, drained and chopped
- 1/2 tsp freshly ground black pepper
- 1 tsp Old Bay seasoning
- 1 pound jumbo or lump crab meat, picked over

Imperial topping:

- 1 egg, beaten
- 1/4 cup mayonnaise
- pinch of paprika
- 1 tbspc chopped parsley

DIRECTIONS

- 1 | Preheat the oven to 350 degrees.
- 2 | Melt the butter in a small skillet and sauté the bell peppers and mushrooms and set aside.
- 3 | Combine the mayonnaise, mustard, Worcestershire, Tabasco, capers, black pepper and Chesapeake seasoning in a small bowl and mix well. Add the sauteed peppers and mushrooms.
- 4 | Place the crab meat in a mixing bowl and pour the mixture over it. Toss gently. Spoon the mixture into 4 individual gratin dishes or well-cleaned crab shells. Bake for 20-25 minutes.
- 5 | Meanwhile, prepare the topping. Combine all ingredients and mix well.
- 6 | Remove the casseroles from the oven. preheat the broiler. Spoon the topping mixture evenly over each casserole. Place under the broiler for 1 - 2 minutes, until nicely browned. Serve immediately.