

Crabcakes

Combine in bowl: 1 pound crab meat
 Handful crushed Ritz crackers
 Salt & pepper
 ¼ teaspoon Old Bay Seasoning

Mix in separate bowl: Shot of mustard
 Some mayonnaise
 Shot of lemon juice

Mix together and form cakes and brown in a little oil.

Crabmeat Croquettes

1½ pounds crabmeat (backfin is preferable, but not essential)	5 eggs
¼ cup chopped parsley	1 tablespoon Worcestershire
¼ cup grated onion	1 teaspoon pepper
¼ cup fresh lemon juice	2 dashes hot pepper sauce
1 cup thick cream sauce	¼ teaspoon dry mustard
Fat for deep frying	2 teaspoons salt
	Bread crumbs

Pick over crabmeat. Mix with parsley, onion, lemon juice, cream sauce, two eggs, Worcestershire, pepper, hot pepper sauce and dry mustard. Shape into 12 to 14 3" long croquettes. Beat remaining three eggs in a soup bowl. Dip each croquette in bread crumbs, then in beaten eggs, mixed with salt, then in bread crumbs again. Deep fry at 375°F until brown.

Thick Cream Sauce

3 tablespoons butter or oleo 4 tablespoons flour 1 cup milk

Melt butter in small pan; add flour and cook over low heat. Add milk, stirring, and cook until mixture is thickened.

Crab Imperial

12 ounces frozen crab meat	¼ cup cream
¼ cup butter	1 teaspoon prepared mustard
¼ cup green pepper, chopped	1/8 teaspoon nutmeg
½ cup mayonnaise	¼ teaspoon salt
1 egg, slightly beaten	1/8 teaspoon pepper
1 tablespoon parsley, minced	½ cup buttered bread crumbs
2 teaspoons Worcestershire	

Remove bony tissue from crab meat. Flake, keeping pieces as large as possible. Sauté green pepper in butter for 5 minutes. Gently mix crab meat, green pepper, butter and remaining ingredients, except crumbs. Turn into shells or a casserole, then top with crumbs. Bake in 350°F for 20 minutes. Serves six.