

Busch's Deviled Crabs

1 pound crab meat (prefer back fin)	2 teaspoons Worcestershire sauce
3 tablespoons butter	2 teaspoons dry mustard
1½ tablespoons flour	½ teaspoon red pepper
1 onion, grated	½ teaspoon salt
2 tablespoons minced parsley	1 egg, beaten
1½ cups milk	

Heat oven to 400°F. Place crab meat on cookie sheet, place in oven for about 10 minutes. Pick out shells. This dries crabmeat, keeping it intact.

In skillet melt butter, sauté onion and parsley. Remove from heat, add flour, blend, add milk and seasonings. Add egg. Stir on low heat till thickened. Add crab meat. If not thick enough, add 1 tablespoon bread crumbs.

Shape into cakes or place into shells, dust with flour.

If deep frying, chill at this stage 1 hour. Dip in beat egg and bread crumbs. Fry till golden.

Shrimp Scampi

¼ pound butter	1 teaspoon soy sauce
3 cloves garlic, diced	½ cup white wine
1½ to 2 pounds medium shrimp, cleaned, with tails left on	

Melt butter over medium heat. Sauté garlic lightly in butter. Add shrimp and sauté, stirring frequently, 5 to 8 minutes, or until shrimp become opaque. Add soy sauce and white wine, and continue cooking just until sauce is heated and shrimp are cooked to desired degree. Avoid overcooking. Serve over rice.

Italian Broiled Scampi

2 pounds extra large shrimp	2 or 3 garlic cloves, finely minced
6 tablespoons melted butter	Herb salt and pepper to taste
3 tablespoons olive oil	1 tablespoon chopped parsley
1 tablespoon lemon juice	1 lemon, cut into wedges
1 teaspoon mixed Italian herbs	

Peel and devein shrimp, leaving tails on. Butterfly shrimp by slitting down the inside center lengthwise, but not cutting through. Mix together all remaining ingredients except parsley and lemon wedges. Toss shrimp with sauce. Place shrimp, cut sides up, in a single layer in a decorative shallow baking dish. Marinate one hour. Place under a hot broiler approximately six minutes, or until shrimp are lightly browned. Do not overcook, or shrimp will be tough. Sprinkle with parsley, garnish with lemon wedges and serve at once. Makes six servings.