

*The McCutchen House*  
D E V I L E D C R A B

**INGREDIENTS**

2 ozs      butter  
1 each     large onion, diced  
1 each     red bell pepper, diced ounces  
2 oz.       flour  
1 cup       milk  
2 lbs.      crab meat  
2 Tbs.      mustard  
1 Tbs.      Worcestershire sauce  
2 dashes   Tabasco sauce  
1 Tbs.      lemon juice  
2 Tbs.      dry sherry  
1½ cups   bread crumbs  
to taste   salt and pepper  
as needed paprika

This recipe serves six people. Depending on your taste, more or less Tabasco may be added.

**DIRECTIONS**

In a large sauce pan, melt the butter. Add the onion and pepper and sauté lightly.

Add the flour to the vegetables and butter. Stir in well so that the flour is well incorporated.

Whisk in the milk until it is incorporated to the flour. Bring to a boil, then reduce to a simmer and allow the milk to thicken.

Fold in the remaining ingredients, except for the paprika. Allow the mixture to thicken.

Portion the mixture into six individual serving dishes, or a small casserole dish. Sprinkle the top with paprika. Bake the dishes at 350 for 30 minutes, or until golden brown.