

*The McCutchen House*  
I M P E R I A L C R A B

**INGREDIENTS**

2 tspn. butter, softened  
1 each egg  
2 Tbs. mayonnaise  
2 tspn. Worcestershire sauce  
½ tspn. salt  
¼ tspn. ground white pepper  
1 pound lump crabmeat  
¼ cup green bell pepper, finely diced  
¼ cup red bell pepper, finely diced  
2 Tbs. cold butter, diced

(Serves 4)

**DIRECTIONS**

Slightly grease the inside of four natural or ceramic crab or scallop shells with butter.

In a deep bowl, beat the egg with a wire whisk. Add the mayonnaise, Worcestershire, salt, and white pepper and whisk until the mixture is smooth. Gently fold the crab and peppers into the mixture being careful not to break the lumps of crab.

Spoon the crab mixture into the buttered shells, dividing them evenly and mounding the centers slightly. Dot the tops of the crab with the remaining cold butter.

Bake the crab at 375° F for twenty minutes, then place them under a broiler for thirty seconds to slightly brown, if desired.