

Famous Deviled Crab Cakes

Ingredients:

- 1 medium onion, finely chopped
- 6 stalks celery, finely chopped
- ½ lb. butter
- 2 cups flour
- 1 qt. milk
- 2 tbsp. fresh parsley, chopped
- 6 hard boiled eggs, chopped
- 2 cans lump crab meat
- salt
- pepper
- red pepper
- Dijon mustard
- few dashes of Worcestershire sauce
- panko or other bread crumbs

Preparation:

Sauté onion and celery in butter. Melt butter and add flour. Stir in milk. Add parsley to the sauce. Add eggs, crab meat, salt, pepper, red pepper, Dijon mustard and Worcestershire sauce. Mix well by hand and form into small patties. Chill. Lightly bread with panko or other bread crumbs of your choice. Broil at 350 degrees until lightly brown (add a dab of butter on the top of each crab cake before broiling) or deep fry.



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