

Raisin Toast Recipes

Olney Inn Imperial Crab



Ingredients

40 min | 20 min prep

SERVES 8

- 2 lbs lump crabmeat
- 1/2 cup mayonnaise, plus extra for garnish
- 2 teaspoons pimientos, chopped
- 1 teaspoon caper, whole
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- 6 drops Tabasco sauce
- Paprika
- Parsley or Pimento strips



Preparation

1. Place crabmeat in large bowl, after removal of cartilage and shell.
2. Mix mayonnaise, pimento, Worcestershire sauce, salt, and Tabasco together.
3. Pour over crabmeat and toss GENTLY, not to break lumps.
4. Divide crabmeat between 8 shell-shaped baking dishes.
5. Top each shell with 1 tablespoon mayonnaise.
6. Sprinkle with paprika.
7. Place baking shells on shallow baking pan (jelly roll type).
8. Bake at 375°F for 20 minutes.
9. Garnish with sprig of parsley, or cross 2 strips of pimento.

<https://raisin-toast.com>