

MARYLAND DEVILLED CRAB

- 4 tablespoons butter
- 3 tablespoons flour
- 1 cup milk
- 1 pound crab meat, cleaned
- ½ teaspoon salt
- 1 teaspoon dry mustard
- 2 teaspoons onion, minced
- ½ teaspoon sage
- ½ teaspoon cayenne
- 1 tablespoon lemon juice
- 1 tablespoon Worcestershire sauce
- 1 egg, beaten
- 1 tablespoon parsley
- Buttered crumbs

Melt butter, add flour and brown slightly. Slowly add milk, stirring constantly. Cook until thickened. Add seasonings and crabmeat. Turn into buttered shell or casserole. Top with crumbs. Bake at 350°F for 20 to 25 minutes.

Meet the Millers, Tuesday May 15, 1958