

MARYLAND DEVILLED CRAB

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