

Crab Imperial – modified from Joyce Taylor's Mariner's Menu

1 lb backfin crabmeat

1 egg, beaten

5 Tbls mayonnaise

½ tsp dry mustard

¼ tsp salt

Freshly ground black pepper

2 Tbls finely minced jalapeno (seeds and ribs removed) – 1 large pepper

2 Tbl finely minced red onion

Combine mayo with beaten egg. Add mustard, salt, pepper, and whisk until smooth. Add green pepper and onion. Gently stir in crabmeat.

Place in lightly greased individual shells, ramekins, or a single baking dish.

Bake at 350 F for 15 to 20 minutes, until thoroughly heated and bubbly.

Serves 6