

Crab Meat (Meeting Street)
The Post and Courier, Charleston, SC
2005

1 pound white crab meat
4 tablespoons butter
4 tablespoons flour
1/2 pint cream
4 tablespoons sherry
3/4 cup sharp grated cheese
Salt and pepper to taste

Make a cream sauce with the butter, flour, and cream. Add salt, pepper and sherry. Remove from fire and add crab meat.

Pour the mixture into a buttered casserole or individual baking dishes. Sprinkle with grated cheese and cook in a hot oven until cheese melts. Do not overcook.

Serves 4 (1 1/2 pounds shrimp may be substituted for the crab).

Bonnie's Note: Can be served with toast points, crackers or over toasted English muffins or Pepperidge Farm Pastry Shells.