



# MD CRAB IMPERIAL

ELLYNNE DAVIS, ST. MARY'S COUNTY



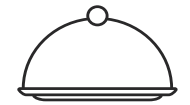
4 PEOPLE



OVEN



60 MINUTES



MAIN

## DIRECTIONS

Heat oven to 350°.

Mix together crab, chopped red and green peppers, onion, garlic, egg, and mayonnaise.

Add hot sauce, dry mustard, wine, and crab seasoning; stir gently. Spray 10-inch baking dish with cooking spray.

Spoon crab mixture into dish. Arrange strips of red and green pepper and tomato over the crab in a decorative pattern. Place butter, lemon juice, and paprika on top of dish. Bake for 30 minutes.

Remove dish from oven. Top with feta and additional seasonings if desired. Return to oven for 5 minutes, or until the crab is golden and bubbly.

Garnish with basil and sliced lemons.

## INGREDIENTS

- 1 lb Maryland lump crab
- 1 green bell pepper: 3 tbsp chopped, remainder thinly sliced
- 1 red bell pepper: 3 tbsp chopped, remainder thinly sliced
- 1 small white onion, finely chopped
- 1 garlic clove, minced
- 1 egg, beaten
- 1 cup mayonnaise
- 1/4 cup white wine
- 1 teaspoon dry mustard
- 1 teaspoon crab seasoning
- 3 dashes hot sauce (or to taste)

### FOR TOPPING

- 3 tablespoons butter, cut in small pieces
- 2 tablespoons fresh lemon juice
- 1 teaspoon paprika
- 1 large tomato, seeds and juice removed
- 6 oz feta cheese, crumbled