

Tim Farmer's Country Kitchen

STUFFED CRABS

*1 pound crabmeat
2/3 loaf French bread
Water
2/3 cup cooking oil
3 stalks celery, minced
1 bell pepper, mince
1/2 to 1 bunch green onions
2 eggs, beaten
Salt and Pepper to taste
Bread Crumbs
Parmesan*



Pick crabmeat for cartilage. Slice bread and lightly toast in oven. Soak bread in water for 2 minutes. Press water out of bread. Sauté minced vegetables in cooking oil for a very few minutes. Vegetables should remain slightly crisp. Do not overcook. Remove from heat. Add crabmeat to vegetables. Add bread and eggs. Salt and pepper to taste. Mix well. Mixture may be placed in shells or formed into patties or loaf. Top with breadcrumbs and cheese. Bake at 400 degrees until lightly browned.

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