

GUASTELLO'S VILLAGE MARKET

Crab Meat Au Gratin

Serves 4

Ingredients

1/2 stick butter
3 tsp flour
1/2 cup onions, chopped
1/4 cup celery, chopped
5 oz. can of evaporated milk
1 egg yolk, beaten
3/4 cup Swiss cheese, shredded (reserve 3 T for topping)
1 slice American cheese
8 oz. of white crab meat
1/2 tsp salt
1/4 tsp black pepper
1/4 tsp cayenne pepper
1/4 cup green onion, chopped
dash of paprika

Turn oven broiler on.

In a heavy saucepan, melt the butter over medium heat, add the flour and stir until combined. Add the onion and celery to the roux and cook on low-medium heat until the vegetables are tender. Stir in the evaporated milk and egg yolk, keep stirring until fully blended.

Add the Swiss cheese, American cheese, salt, black pepper and cayenne pepper and stir continuously until the cheese has melted.

Gently stir in the crab meat and cook on low heat for 5 minutes.

Scoop the mixture into a small oven safe baking dish and top with shredded Swiss cheese, green onion and paprika.

Place the baking dish onto a cookie sheet and place under broiler for 5 minutes, or until the cheese has melted and started to brown.

Remove from oven and serve warm with crackers.

Credit: amyinthekitchen.com