



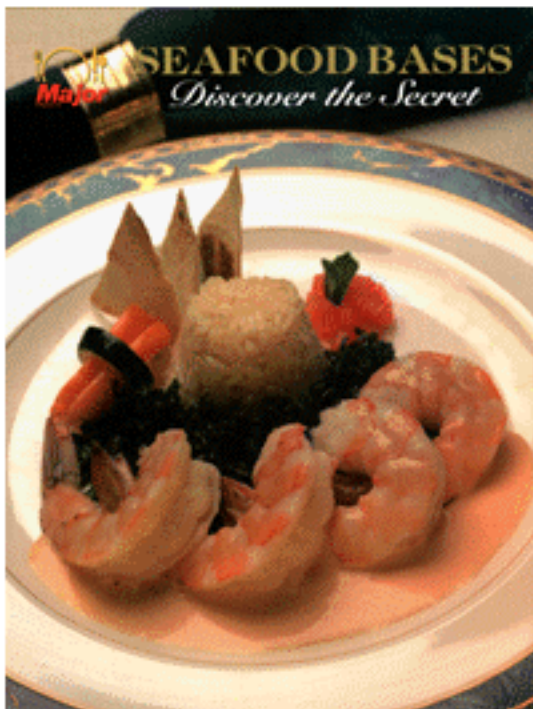
Recipe Database

Crab Meat Stuffing

Yield: 2 Quarts

Portions: 32

Ingredients	Quantity	Directions
Milk, warm	2 1/2 cups	In a large sauce pan melt butter. Stir in flour and cook over medium heat for three minutes. Using a wire whip, blend in milk and crab base. Simmer for five minutes.
Butter	2 oz.	
Flour	2 oz.	
MAJOR CRAB BASE	2 oz.	
Snow Crab Meat	1 lb.	In a separate pot melt butter and add onions and celery. Over medium heat saute' until onions are opaque. Add crab meat and saute' for an additional two minutes
Onions, chopped	1 cup	
Celery, chopped	1 cup	
Butter	4 oz.	
Bread Crumbs	8 oz.	In a large bowl mix crab sauce and sauted' crab meat. Stir in bread crumbs, pimentos, eggs, and seafood seasoning. Use for stuffing seafood or mushrooms.
Pimentos, diced	5 oz.	
Eggs, large	2 eggs	
Seafood Seasoning	1 tsp.	



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