

Crab Royale

written by The Recipe Exchange | June 26, 2022

Ingredients

1 pound Louisiana lump crab meat
4 tablespoons melted butter
1 cup heavy cream
1/2 teaspoon dry mustard
1-1/2 teaspoon salt
1 teaspoon cayenne
1 teaspoon Worcestershire
1/2 cup finely grated Parmesan cheese
3 tablespoons seasoned bread crumbs

Directions

Carefully take out any shells from the crab meat. Lightly toss all ingredients, adding the parmesan last. Divide into small greased casserole dishes. Lightly sprinkle a little Parmesan and bread crumbs on top.

Bake at 400 for 8 to 10 minutes or until lightly brown