

# 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