

# Crab Au Gratin

written by The Recipe Exchange | June 2, 2015

## **Ingredients**

1/2 cup real butter – divided  
1/2 cup minced onion  
2 Tbls. all-purpose flour  
1 cup milk – scalded  
1/4 cup sweet sherry  
1/2 tsp. salt  
1 dash white pepper  
3/4 lb. crab meat  
1 cup crumbled saltine crackers – divided  
1/2 cup grated sharp cheddar cheese – divided

## **Directions**

Sauté onions in 1/4 cup butter in a large, heavy skillet until golden.

Reduce heat to low and slowly stir in flour.

Slowly whisk in scalded milk and continue cooking, stirring constantly, until sauce begins to thicken.

Pour into a lightly greased, oven-proof casserole dish and stir in sherry, salt, pepper, crab, half the crackers, and half the cheese.

Sprinkle remaining crackers and cheese over the top.

Dot the top with pieces of the remaining butter.

Bake, uncovered, in a 350 degree oven for 15 minutes, or until the top is golden brown.