

## JUMBO LUMP CRABMEAT APPETIZER

*When you serve this appetizer, everyone will ask for the recipe. Please note that the recipe hinges on using the best jumbo lump crabmeat – like that sold on Maine Avenue’s seafood wharf from a vendor like Captain White’s Seafood. The Pepperidge Farm herb-seasoned stuffing is always sold during the holidays. I usually keep a bag in my freezer. Shared by Anita Lancaster.*



**PREP:** 20 minutes

**COOK:** 30 minutes at 350 degrees

**SERVINGS:** 8

### INGREDIENTS:

1 lb. jumbo lump crabmeat  
1 C. finely chopped onions  
1 C. finely chopped celery  
1 C. Pepperidge Farm Herb Seasoned Stuffing (buy the “crumb” version, not “cubes”)  
1 C. mayonnaise (this holds the recipe ingredients together)  
½ C. skim milk (you can use regular milk)  
capers (small size capers in 3-ounce jar; you do not need a lot)  
Old Bay seasoning  
¼ to ½ small red bell pepper, cut into slivers

### DIRECTIONS:

Rinse and pat-dry the lumps of crabmeat. In a bowl, stir together the onions, celery, stuffing crumbs, mayonnaise and milk. Carefully, fold in the lump crabmeat into the mixture so the lumps stay intact as much as possible. Spoon mixture into a 11”x 7”x 9” glass, Pyrex dish (or any dish this size).

Sprinkle Old Bay seasoning across the top of the crab mixture. Sprinkle capers on top. Garnish with slivers of red bell peppers across the top of the mixture.

Bake at 350 degrees for about 30 minutes. Serve with large crackers or small rounds of French bread. Toast points are great with this recipe, but they require additional time to make. You can also spoon the mixture into scallop shells or martini glasses and put crackers on the side.