

Deviled Crabs

- 1 Pound Can of Crab Meat
- 2 Raw Eggs
- 2 Hard-cooked Eggs
- Juice of Small Lemon
- 1 Cupful of Cracker crumbs
- 1 Tablespoonful of Worcestershire Sauce
- 2 Tablespoonfuls of Tomato Ketchup
- 2 Tablespoonfuls of Salad Dressing
- 2 Tablespoonfuls of Melted Butter
- Salt and Red Pepper

BREAK the crab meat with a fork, add half a cupful of the crumbs, salt and red pepper, the yolks of the hard-cooked eggs—rubbed through a sieve—the melted butter, Worcestershire sauce, tomato ketchup, salad dressing, lemon juice, the raw egg yolks, and the whites of the eggs beaten stiffly. Fill the crab shells full and round, and sprinkle the tops with crumbs: bake in a moderate oven for twenty minutes. Serve with lemon slices.