



RECIPE *of the month*

SOFT SHELL CRABS AMANDINE

8 to 12 Soft-Shell Crabs (dressed for the pan)
Flour
6 to 8 T Butter
1 tsp Worcestershire Sauce
Salt & freshly ground Black Pepper
½ cup blanched, sliced Almonds
Lemon wedges



Dip crabs in flour. In skillet heat the butter, add the crabs and Worcestershire and cook until crabs are delicately browned and crisp on the edges, about three to four minutes on each side. Remove the crabs to a hot serving dish and sprinkle with salt and pepper. Add the almonds to the butter in the pan in which the crabs were cooked. Sauté until golden, then pour them with the butter over the crabs. Serve with lemon wedges.

(4 to 6 servings)