



## Jumbo Lump Crab Imperial

Prep Time  
10 mins  
Cook Time  
20 mins  
Total Time  
30 mins

Crab Imperial is a timeless dish made with fresh lump crabmeat. You'll love how easy it is to make this classic dish almost as much as you'll love eating it! This dish can be made with your favorite type of crabmeat and can be used as a stuffing mix for lobster, shrimp, mushrooms and fish.

Course: Entree

Cuisine: American

Servings: 3

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Ingredients

1 lb jumbo lump crabmeat or lump

1/2 cup Hellman's Mayonnaise

1 tsp sugar

1 tsp old bay

1 tsp finely chopped Italian parsley

1 large egg lightly beaten

squeeze of lemon juice

Instructions

Mix mayonnaise, egg, sugar, old bay, lemon juice and parsley together and blend well, this is your imperial sauce.

Gently fold crabmeat into, imperial sauce, being careful not to break up crab meat.

place portions in the baking dish of your choice, using ramekins or small casserole dishes\*

Bake in 350-degree oven for 20-25 minutes (top will turn golden brown) or until a thermometer gets an internal reading of 165 degrees

Allow to cool just a few minutes before serving, it will set and be more flavorful as it cools slightly.