

INGREDIENTS (half recipe):

- 1/2 tablespoon butter
- 1/2 tablespoon chopped green pepper
- 1/2 tablespoon chopped celery
- 1 egg, well beaten
- 1/2 heaping tablespoon mayonnaise
- 1 tablespoon heavy cream
- dash dry mustard
- salt and white pepper to taste

INSTRUCTIONS:

1. In a small skillet over medium heat, melt butter and sauté green pepper and celery until just tender.
2. In a mixing bowl, beat egg.
3. Clean and pick over the crabmeat to remove and bits of shell. Add to bowl.
4. Add sauteed vegetables and remaining ingredients, stirring thoroughly to mix well.
5. Place mixture into individual baking dishes and bake 15-20 minutes, until brown.