

CRAB IMPERIAL

Empty 1 lb. lump crabmeat into a bowl. Add 3 T. minced gr. pepper, 2 canned pimientos cut into thin strips--in a small bowl mix 2 t. Worch. sauce 1 t. English mustard, $1\frac{1}{2}$ t. salt and $\frac{1}{4}$ t. white pepper, and add one and a half T. mayonnaise, Pour over the crab mixture and mix lightly with a fork--fold in the stiffly beaten white of an egg--heap mixture into four buttered crab shells or a buttered shallow casserole. Mix one egg yolk with 2 T. mayonnaise and spread over top. Bake in a 375 oven for 15 min..