

---

---

## IMPERIAL CRAB

<i>2 pounds Maryland backfin crabmeat</i>	<i>1 teaspoon salt</i>
<i>½ cup mayonnaise</i>	<i>6 drops liquid hot pepper sauce</i>
<i>2 teaspoons chopped pimiento</i>	<i>8 aluminum or ceramic scallop shaped baking shells</i>
<i>2 teaspoons whole capers</i>	<i>8 tablespoons mayonnaise</i>
<i>1 teaspoon Worcestershire sauce</i>	<i>paprika for garnish</i>

Remove all cartilage from crabmeat. Place crabmeat in a large bowl. Mix mayonnaise, pimiento, capers, Worcestershire sauce, salt and liquid hot pepper sauce together and blend well. Pour over crabmeat and toss LIGHTLY. Divide crabmeat between eight scallop shells and top each shell with one tablespoon mayonnaise. Sprinkle with paprika. Place shells on cookie sheet or shallow baking pan and bake for 20 minutes in 375°F oven. Serve at once.

Makes 8 servings.

---

---

## SPICY CRAB SOUP

<i>1 quart water</i>	<i>¾ cup onion, diced</i>
<i>3 chicken parts (neck or wing)</i>	<i>¾ tablespoon seafood seasoning</i>
<i>3 pounds canned tomatoes, quartered</i>	<i>1 teaspoon salt</i>
<i>8 ounces frozen corn, thawed</i>	<i>¼ teaspoon lemon pepper</i>
<i>1 cup frozen peas, thawed</i>	<i>1 pound Maryland crabmeat, fresh or pasteurized, cartilage removed (regular or claw)</i>
<i>1 cup potatoes, diced</i>	
<i>¾ cup celery, chopped</i>	

Place water and chicken in a 6 quart soup pot. Cover and simmer over low heat for at least one hour. Add vegetables and seasonings and simmer, covered, over medium-low heat for about 45 minutes, or until vegetables are almost done. Add crabmeat, cover and simmer for 15 more minutes or until hot. (If a milder soup is desired, decrease amount of seafood seasoning to ¼-½ teaspoons.)

Makes 8 servings. Calories: 153 per serving.



## CRABS

This Chesapeake crustacean is probably the most enduring symbol of Maryland. Mature, blue crabs average five to seven inches across, and are most plentiful from late spring through the fall, although crabmeat is available fresh or pasteurized year-round.

*Recipes Developed and Tested by:*  
**AQUACULTURE DEVELOPMENT  
AND SEAFOOD MARKETING PROGRAM**

50 Harry S. Truman Parkway  
Annapolis, Maryland 21401  
[www.marylandseafood.org](http://www.marylandseafood.org)

# MARYLAND CRABS



---

---

## CRAB STUFFED MUSHROOMS

<i>1 pound Maryland backfin crabmeat</i>	<i>pinch ginger</i>
<i>½ cup mayonnaise</i>	<i>2 tablespoons cracker meal</i>
<i>1 egg</i>	<i>24 fresh mushrooms (about 2-3 inches in diameter)</i>
<i>2 tablespoons milk</i>	<i>1 cup mayonnaise</i>
<i>1 teaspoon Worcestershire sauce</i>	<i>1 egg</i>
<i>1 teaspoon dry mustard</i>	<i>¼ teaspoon seafood seasoning</i>
<i>½ teaspoon celery salt</i>	<i>2 dashes liquid hot pepper paprika, for sprinkling</i>
<i>¼ teaspoon pepper</i>	
<i>¼ teaspoon paprika</i>	

Remove cartilage from crabmeat, being careful not to break crab lumps. Place crabmeat in large bowl and set aside. In small bowl mix mayonnaise, egg, milk, Worcestershire sauce, mustard, celery salt, pepper, paprika and ginger. Pour sauce over crabmeat and mix gently, but thoroughly. Carefully mix in cracker meal.

Wash and remove stems from mushrooms. Place mushrooms in a baking pan stem side up and fill each mushroom with about 2 tablespoons crab mixture. Place in a 375°F oven for 10 to 12 minutes or until crabmeat mixtures begins to brown.

Mix together 1 cup mayonnaise, egg, seafood seasoning and liquid hot pepper sauce. Spread a generous amount of topping over each mushroom. Sprinkle with paprika and bake at 375°F oven until the topping becomes a light brown color, approximately 5 to 7 minutes.

Makes 24.

---

---

## STUFFED SOFT CRABS

<i>12 medium Maryland soft crabs, cleaned</i>	<i>½ cup (1 stick) butter or margarine</i>
<i>1 pound Maryland backfin crabmeat</i>	

Dry soft crabs with paper towels. Remove all cartilage from crabmeat. Place soft crabs in shallow baking pan. Remove top shell from crabs and stuff each crab cavity with about 3 tablespoons crabmeat. Replace top shell. Melt butter and pour evenly over crabs. Bake at 400°F until shells turn red and crabs brown slightly, about 15 minutes.

Makes 6 servings (2 crabs each).

---

---

## FRIED SOFT SHELL CRABS

<i>1 cup pancake flour</i>	<i>12 Maryland soft shell crabs, cleaned</i>
<i>1 teaspoon seafood seasoning</i>	<i>fat or oil, for frying</i>

Mix together pancake flour and seafood seasoning. Dredge crabs in flour mixture to coat well.

In large fry pan or electric skillet, heat about ½ inch cooking oil to 375°F. Add crabs and turn heat down to 350°F. Cook crabs until browned, about 5 minutes on each side.

Serves 6 (2 crabs each).

---

---

## CHESAPEAKE BAY CRAB SALAD

<i>1 pound Maryland crabmeat (fresh or pasteurized)</i>	<i>1 ½ teaspoons Worcestershire sauce</i>
<i>¼ cup mayonnaise</i>	<i>½ teaspoon salt</i>
<i>1 teaspoon chopped pimiento</i>	<i>¼ teaspoon hot pepper sauce</i>
<i>2 teaspoons Dijon mustard</i>	<i>juice of one lemon</i>
	<i>½ cup chopped celery lettuce, lemons &amp; paprika for garnish</i>

Carefully remove all cartilage from crabmeat. In a bowl, mix together mayonnaise, pimiento, mustard, Worcestershire sauce, salt, hot pepper sauce, lemon juice and celery and blend well. Pour over crabmeat and toss lightly but evenly. Refrigerate. Serve in a bowl lined with lettuce leaves and garnish with lemons and paprika.

---

---

## MARYLAND CRAB CAKES

<i>1 pound Maryland crabmeat (pasteurized or fresh)</i>	<i>1 teaspoon seafood seasoning</i>
<i>½ cup cracker crumbs or bread crumbs</i>	<i>¼ teaspoon white pepper</i>
<i>2 eggs (or 1 large)</i>	<i>2 teaspoons Worcestershire sauce</i>
<i>¼ cup mayonnaise</i>	<i>1 teaspoon dry mustard</i>

Carefully remove all cartilage from crabmeat. In a bowl, mix together eggs, mayonnaise, seafood seasoning, white pepper, Worcestershire sauce and dry mustard. Add crabmeat; mix evenly and gently. Add cracker crumbs evenly. Shape into 6 cakes. Deep fry in oil at 350°F for 2 to 3 minutes until golden brown or sauté in a frying pan with a little oil for 5 minutes on each side.

---

---

## STEAMED BLUE CRABS the "Truly Maryland" way

<i>½ cup seafood seasoning</i>	<i>3 dozen live (and lively) Maryland Blue hard crabs</i>
<i>½ cup salt</i>	
<i>3 cups white vinegar</i>	
<i>3 cups beer (or water)</i>	

Mix seasonings, vinegar and beer (or water) well. Put one-half crabs in a very large pot with rack and TIGHT fitting lid.\*\* Pour one-half of seasoning mixture over top. Add rest of crabs and remaining liquid. Steam, covered, until crabs turn bright red color, about 20 to 30 minutes. Serve hot or cold.

Makes about 9 to 12 servings, depending upon size of crabs.

\*\*If two pots are used, layer crabs and measure seasoning mixture accordingly.

Note: serve crabs immediately if to be eaten hot. To serve cold, bring to room temperature and refrigerate until ready to use.

Under NO circumstances should live and steamed crabs ever be stored in such a manner that they could come into contact with each other.

---

---

## HOT CRAB DIP

<i>½ pound (8 ounces) Maryland regular crabmeat</i>	<i>1 ¼ teaspoons Worcestershire sauce</i>
<i>1 package (8 ounces) cream cheese, softened</i>	<i>½ teaspoon dry mustard</i>
<i>½ cup sour cream</i>	<i>1 tablespoon milk</i>
<i>2 tablespoons salad dressing or mayonnaise</i>	<i>¼ cup cheddar cheese, grated</i>
<i>1 tablespoon lemon juice</i>	<i>pinch garlic salt</i>
	<i>paprika, for garnish</i>

Remove cartilage from crabmeat. In a large bowl, mix cream cheese, sour cream, salad dressing, lemon juice, Worcestershire sauce, mustard and garlic salt until smooth. Add enough milk to make mixture creamy. Stir in 2 tablespoons of grated cheese. Fold crabmeat into cream cheese mixture.

Pour into greased 1 quart casserole. Top with remaining cheese. Bake at 325°F until mixture is bubbly and browned on top, about 30 minutes.

Serve with crackers. Makes about 4 cups dip.