Crab Bomb

Description

This is a wonderful recipe that is a knock off of the famous 'Crab Bomb" Served at Jerry's Seafood in a suburb of Washington D.C. It is rich with butter and most importantly, jumbo lump crab meat. The serving size is huge, about 1/2 lb per person.

Ingredients

- 2 lb lump crab meat
- 2 stick unsalted butter
- 2 tsp vinegar
- 1 tbsp old bay seasoning

Instructions

Mix old bay seasoning with crab meat several hours before serving.

Melt butter and mix with vinegar.

In an oven proof dish or individual serving ramekins, place the crab meat being careful not to break up the lumps.

Pour the melted butter/vinegar mixture over the crab meat.

Bake in a preheated 350 degree oven for 15 minutes or until it sizzles.

Serve hot.



Summary

Yield: 4
Prep Time: 30 minutes
Category: Seafood
Cuisine: American
Tags: Football Crab