

# Sherried Deviled Crab

1 Pound Crab Meat, lump or claw  
or lump and claw meat  
1 ½ TBS Butter  
1 ½ TBS Flour  
½+ Cup Milk  
1 Clove Garlic, crushed

1 Egg Yolk  
¼ Cup Dry Sherry  
½ tsp Dry Mustard  
¼ tsp Fresh Grated Nutmeg  
½ Lemon Zest  
½ Lemon Juice, squeezed

¼ tsp Cayenne Pepper  
¼ tsp Salt  
1 TBS Chopped Parsley  
1 tsp Fresh Thyme, Chopped  
4 TBS Panko Bread Crumbs  
1 TBS Sour Cream

## Topping

2 TBS Butter  
4 TBS Panko Bread Crumbs  
2 TBS Grated Parmigiano-Reggiano Cheese  
½ Lemon Zest  
1-2 tsp Lemon Juice, Squeezed



- ✂ Preheat oven to 450°F
- ✂ Melt the butter in a 2 quart heavy bottom pan over medium heat. Reduce the heat to medium-low and add the flour. Whisk into the butter and slowly cook for 3-4 minutes without browning the roux too much. We're looking for a blonde roux. Whisk the milk into the roux, add the garlic and bring the bechamel to a boil. Cook for an additional 3 minutes. The sauce should be thickened. Remove from the heat and discard the garlic clove.
- ✂ Whisk the egg yolk, sherry, mustard, nutmeg, lemon zest and juice, cayenne and salt together in a small bowl. Slowly whisk the warmed yolk mixture into the remaining bechamel sauce.
- ✂ Place the pan over low heat and cook until the yolk sauce reaches 160°F: about 2 minutes.
- ✂ Add the crab meat, parsley, and 4 TBS of bread crumbs and gently combine. Spoon the deviled crab mixture into oven safe ramakins or other containers.
- ✂ Melt 2 TBS Butter in a small pan: then let it slightly cool. Add the bread crumbs, zest and lemon juice. Stir to combine. Finally add the cheese and combine thoroughly with a spoon.
- ✂ Top the devil crab with the bread crumb mixture. Place in the preheated oven for about 5-8 minutes or until the bread crumbs are golden brown

