

# Nana`s Deviled Crab

Shirley Kaufman - Pennsburg, PA  
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**Yield: 3 to 4 servings**

*1 medium onion, chopped*  
*1 teaspoon margarine*  
*1 tablespoon (approx.) flour*  
*1/2 cup (approx.) milk*  
*1 pound crab meat*  
*2 hard-cooked eggs,*  
*chopped*  
*1 tablespoon parsley (to*  
*taste)*  
*1 medium potato, cooked*  
*and mashed without milk*  
*cooking oil (for frying)*

**Preparation Time: 30 minutes****Cook Time: 5 minutes**

In a saucepan, brown the onion in the margarine. Add the flour and milk. Stir over medium heat until thick (like gravy).

In a bowl, place the crab meat, eggs, parsley and the mashed potato. Add some of the cooked mixture (only enough to hold the crab meat together). Form into round cakes. Chill.

When cold, dip the cakes into the flour and then the beaten egg and bread crumbs. Chill well.

Fry in deep fat until brown.

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Per Serving (excluding unknown items): 1299 Calories; 25g Fat (17.7% calories from fat); 126g Protein; 133g Carbohydrate; 8g Dietary Fiber; 845mg Cholesterol; 1769mg Sodium. Exchanges: 7 1/2 Grain(Starch); 14 1/2 Lean Meat; 1 1/2 Vegetable; 1/2 Non-Fat Milk; 2 1/2 Fat.