

# **BLEU'S JUMBO LUMP LOUISIANA CRAB MEAT AU GRATIN**

## **INGREDIENTS:**

- 1-POUND FRESH (NEVER FROZEN) LOUISIANA JUMBO LUMP CRABMEAT (ONLY). IF YOU CANNOT GET JUMBO LUMP, FORGET THIS RECIPE, ALTHOUGH FRESH FLORIDA STONE CRAB CLAWS OR CUT UP FRESH LOBSTER COULD BE USED
- 1/2 STICK OF KERRYGOLD BUTTER (OR MORE)
- 2 TEASPOONS OF DARK BROWN SUGAR
- 1/3 CUP GRATED CHEDDAR CHEESE (FOR SAUCE)
- 3/4 CUP FINELY CHOPPED ONIONS
- 1/2 CUP FINELY CHOPPED CELERY
- 1/4 CUP OF FINELY CHOPPED BELL PEPPER
- 1/4 CUP OF CHOPPED GREEN ONIONS
- 1/2 CUP OF SLICED MUSHROOMS (OPTIONAL)
- 1 SMALL PINCH GROUND NUTMEG
- 4 TABLESPOONS HOMEMADE BREADCRUMBS
- 1 HEAPING TABLESPOON ALL-PURPOSE FLOUR
- DASH OF WHITE PEPPER
- 1/2 CUP HEAVY WHIPPING CREAM (ADD SLOWLY)
- 1/2 CUP SWEETENED CONDENSED MILK
- 1/4 CUP EXTRA GRATED CHEDDAR CHEESE (FOR TOPPING DISH)
- 2 EGG YOLKS, WELL BEATEN
- DASH OF CAYENNE PEPPER
- 2 TABLESPOONS FRESH LEMON JUICE
- DASH OF WORCESTERSHIRE SAUCE
- DASH OF PAPRIKA
- A TOUCH OF TONY'S
- SALT & PEPPER TO TASTE

## **INSTRUCTIONS:**

IN A HEAVY SAUCEPAN, OVER MODERATE HEAT, MELT BUTTER, ADD TONY'S, BROWN SUGAR, ONIONS, BELL PEPPERS, AND CELERY. COOK, STIRRING OCCASIONALLY UNTIL ONIONS ARE SOFT AND TRANSPARENT. STIR IN THE FLOUR, BLEND WELL. DO NOT BROWN. ADD CREAM, STIR CONSTANTLY UNTIL SMOOTH. ADD PEPPER, NUTMEG, ALL THE OTHER SEASONINGS AND THE 1/3 CUP OF CHEDDAR CHEESE (THE CHEESE FOR THE SAUCE). LAST ADD 1/2 GREEN ONIONS TO THE SAUCE AND SAVE THE LAST 1/2 TO PUT ON THE DISH AFTER IT COMES OUT OF THE OVEN. TAKE THE POT AWAY FROM THE HEAT. LET POT COOL SO AS NOT TO SCRAMBLE

**THE EGGS. BEAT EGG YOLK AND ADD LEMON JUICE AND POUR INTO SAUCE.**

**BUTTER RAMEKINS (6-8 INCHES OR OTHER OVEN APPROVED DISHES). PLACE FRESH CRAB MEAT INTO THE RAMEKINS. POUR SAUCE OVER CRABMEAT JUST UNTIL IT COVERS THE CRABMEAT. LIGHTLY MIX CRABMEAT AND SAUCE AND BE CAREFUL NOT TO BREAK UP THE JUMBO LUMP.**

**COMBINE THE LAST OF THE GRATED CHEDDAR CHEESE (THE 1/4 CUP FOR TOPPING) AND BREADCRUMBS, SPRINKLE OVER TOP OF MIXTURE, THEN ADD A DASH OF PAPRIKA. BAKE AT 350 DEGREES FAHRENHEIT FOR 15 OR 20 MINUTES UNTIL THE TOP IS AU GRATIN, BROWN AND CRUSTY. YOU COULD ALSO BROIL THE DISH IF YOU WANT THE CHEESE TOPPING CRUSTIER.**

**SERVE WITH LEIDENHEIMER'S NEW ORLEANS FRENCH BREAD CUT INTO 1/2 INCH SLICES, DIPPED IN MELTED BUTTER, AND THEN BROILED UNTIL GOLDEN BROWN.**

**8 OZ. OVAL OVEN HEATPROOF (400 DEGREES FAHRENHEIT) BAKING CONTAINERS ARE PERFECT FOR THIS DISH.**

**PLEASE ENJOY, BLEU**

