

Featured Recipe Related to *Samantha's Secret* Dressed Crab

I hail originally from Maryland so I grew up eating blue crab both at home and at crab feasts held at a park complete with corn on the cob, cole slaw, and hush puppies. Crab feasts were a social affair and lasted for hours of picking the crab and connecting with neighbors and friends. So when I was adapting colonial recipes a few years ago, I had to try this one. Easy and delicious! Enjoy!

Ingredients

8 oz. lump crab meat

8 oz. claw crab meat

4 oz. white wine

½ T seafood seasoning

1 egg

1 T white vinegar

Instructions

Put crab meat into a sauce pan.

Add the wine and seafood seasoning; stir to combine.

Heat through on medium heat.

Beat together the egg and vinegar. Stir into the crab meat.

Cook until the egg is done. Serve hot.

