



# Florida Blue Crab Imperial

## Ingredients

- 1 cup mayonnaise
- 2 tablespoons Florida sweet onion, minced
- 2 teaspoons chopped pimiento
- 2 teaspoons whole capers
- 1 teaspoon Worcestershire sauce
- 1/4 teaspoon liquid hot pepper sauce
- 2 pounds Florida blue crab meat, drained, shell pieces removed
- 2 tablespoons Italian bread crumbs
- 1 tablespoon paprika

## Preparation

Preheat oven to 375 degrees F. Combine first six ingredients in a large bowl. Gently fold in crab meat. Put crab mixture in an ovenproof casserole; top with bread crumbs and sprinkle with paprika. Bake at 375 degrees F for 30 minutes or until bubbling. Serve at once.

## Yield

8 servings

## Nutritional Value Per Serving

Calories 309, Calories From Fat 210 Total Fat 23g, Saturated Fat 3g, Trans Fatty Acid 0g, Cholesterol 98mg, Total Carbohydrates 2g, Protein 21g, Omega 3 Fatty Acid 0.00g



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