

CEKI CATHERINE

Remove any membrane from $\frac{1}{2}$ pound fresh crab meat (or 2 6-ounce packages frozen crab, or 2 $6\frac{1}{2}$ -ounce cans). Put $\frac{1}{2}$ cup mayonnaise into a quart bowl. Add 2 teaspoons instant minced onion or $\frac{1}{4}$ teaspoon onion powder, 2 tablespoons minced parsley, $\frac{1}{2}$ teaspoon Angostura aromatic bitters, $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon ground white pepper. Mix lightly with crab meat. Divide mixture among 4 foil or real shells or turn into shallow metal casserole. Sprinkle with a mixture of 3 tablespoons packaged dry bread crumbs and 3 tablespoons grated Parmesan cheese.

Set in preheated broiler 4 or 5 inches



Make Foil Shell. Cut doubled heavy duty aluminum foil into pieces 6 x 4 inches. Set a jelly tumbler in center. Fold foil up around tumbler, forming it into a pointed end. (See illustration.)