



## Chantal's Enamel-on-Steel 3 Qt. Saute & Serve



### Crabmeat au Gratin

- 2 Tablespoons butter
- 1 bunch green onions chopped
- 2 Tablespoons flour
- 1 cup whole milk
- 1 cup grated cheddar cheese
- 1/2 teaspoon cayenne pepper
- 2 dashes white Lea & Perrins
- 1 lb lump crabmeat
- 1/2 cup buttered breadcrumbs
- 1/4 cup grated Parmesan cheese

Preheat oven to 350°F

In Chantal's Saute & Serve pan, saute green onions in butter. Sprinkle in flour and mix well. Pour in milk and simmer on low heat for about 3 minutes or until smooth. Add 3/4 of the cheddar cheese, pepper and Lea & Perrins and cook until melted. Add crabmeat and remaining cheese and stir gently to prevent breaking up the crabmeat. Mix buttered breadcrumbs with Parmesan and parsley and sprinkle on top. Bake for 15 minutes and serve. Serves 4.

\*Homemade Melba Toast is a nice accompaniment and a green salad.

Recipe created by Houston Chef and Caterer Ruth Meric