



Deviled Crab

East and West Coast recipe passed down from generation to generation

8 ounces crabmeat (canned or fresh)
1/3 cup tomato sauce
1 Tablespoon butter
1/4 cup sherry
1/2 small onion, peeled, chopped
2 stalks celery
1/3 cup fresh parsley, chopped
1 egg
1/2 teaspoon salt
1/4 teaspoon white pepper
1/2 cup shredded pepper cheese
Garnish: 2 parsley sprigs

- Drain canned crabmeat, pat thoroughly with paper towels, if using fresh crabmeat, rinse under cool water, chop as needed.
- In a saucepan. Heat tomato sauce with butter and sherry; set aside to cool.
- Add crabmeat, onion, celery, and parsley; mix with tomato sauce.

- Add egg, salt, and white pepper (if desired add a touch of mustard); stir thoroughly.
- Lightly grease oven safe baking dishes or use crab shells. Spoon mixture into baking dishes; top each with about ¼ cup cheese.
- Place 2 dishes on baking sheet; bake in preheated 375 degrees F. oven for 20 to 25 minutes or golden brown and cheese melts.
- Garnish each dish with a parsley sprig. Serves 2

Recipe Inspired by: Lazio's Seafoods, *Ford Treasury of Favorite Recipes* Vol.31959.

Cook's Note: This recipe is very mild; you might want to add some hot sauce, smoked paprika, red pepper, or mustard for extra zing. Remember – years ago food was not prepared using so many hot spices.

About the Recipe: The recipe for deviled crab was one passed down through the generations. It's popular on the East and West coast of the U.S. Fresh crabmeat is mixed with a few onions and celery, seasonings, and in this recipe tomato sauce, sherry, and an egg. Many times, it was topped with mayo and breadcrumbs. In any case, it is a powerhouse of flavor that is vibrant, fresh, and full of crabmeat.

Recipe Story:

This recipe, served at Lazio's Seafoods in Eureka, California, became a classic. The restaurant was started in 1944 for the employees of Tom Lazio Fish Company. Originally created as a quick lunch for loggers and seafood processors, the dish was called "deviled" due to the heat of spices in the mix.

The small lunch grew to a full-fledged restaurant specializing in fish and crab brought in by the company's fishing fleet. Lawrence Lazio was a pioneer, and a keen businessman in his day. Lazio was the first private property owner to try to put up a new enterprise right on the waterfront.

For More Information See: <https://www.northcoastjournal.com/news/lazios-last-stand-2125055>