

A devil of a time with leftovers from Easter

By Jerry Marlowe
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Culinary greetings to all you very kind readers. Hopefully you had a very bountiful Easter. Now you must find some scintillating ways to turn all those colorful holiday eggs and that leftover leg of lamb into some very edible and exciting cuisine.

Far be it from me to interfere with your leftovers. You are on your own with time-honored attempts to make tempting tidbits of all that lovely array of uneaten holiday cuisine.

So by golly would you be kind enough to take a break and try Jerry Marlowe's deviled crab? This should serve about 6 to 8 folks quite well.

Gather up ½ cup each of finely chopped celery, green pepper seeded and minced, red pepper, sliced scallions, and chopped cilantro or parsley



JERRY MARLOWE

1 pound of crab meat – well picked over to remove any shell pieces

1 ½ cups of fresh French or Italians bread crumbs

½ tsp salt

1 tsp Worcestershire sauce

1 tsp of dry mustard powder or use some from jar of good mustard

Tabasco sauce to taste

½ cup good mayonnaise

1 tsp of freshly grated

lemon rind.

OK, here we go.

Combine all the ingredients and pour into a lightly buttered shell or scallop shells or tart dishes.

Drizzle a little melted butter on top. Bake in a 350 oven for 15 minutes and enjoy with your favorite white wine or preferred libation.

Somewhere in my array of costumes I have stored a great all Red Devils tight fitting outfit. If my lovely wife Willi hasn't hidden it somewhere, I might be able to locate it if you would want to serve this Deviled Crab properly attired. As I recall it had a truly wonderful crabby hat with two horns adorning the very top protruding out at the top.

Thanks for your kind words when I run into you about town.

(Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.)