

Crab Thermidor

Makes 4 large or 6 medium portions

Ingredients

- 2 cups cooked crab, shrimp, or tuna (or a combination)
- 3/4 cup dry white wine (sauterne is good)
- 3/4 cup chicken or court bouillon
- 1 Tbsp chopped green onion
- 1/4 tsp dry tarragon
- 1/4 tsp dry basil
- 3 cups rich, medium-thick white sauce
- 1 tsp dry mustard
- 1 Tbsp lemon juice
- 1/4 to 1/2 cup grated Parmesan cheese

Instructions

1. Put wine, bouillon, green onion, tarragon, and basil in a skillet and simmer until reduced to about 1/3 cup.
2. Add the reduced mixture to the white sauce along with the dry mustard and heat through. Do not boil.
3. Fold in lemon juice and crab (or chosen seafood).
4. Spoon into 4 large or 6 medium greased casseroles or shells, or into a 1 1/2-quart casserole.
5. Sprinkle tops with Parmesan cheese.
6. Bake in a preheated 400°F oven until bubbly, or place the hot mixture low under a broiler to brown the cheese and heat through.

CRAB THERMIDOR

- 2 cups cooked crab, shrimp or tuna (or a combination)
- $\frac{3}{4}$ cup dry white wine (sauterne is good)
- $\frac{3}{4}$ cup chicken or court bouillon
- 1 tablespoon chopped green onion
- $\frac{1}{4}$ teaspoon dry tarragon
- $\frac{1}{4}$ teaspoon dry basil
- 3 cups rich, medium thick white sauce
- 1 teaspoon dry mustard
- 1 tablespoon lemon juice
- $\frac{1}{4}$ to $\frac{1}{2}$ cup grated Parmesan cheese

Put wine, bouillon, green onion, tarragon and basil in skillet and simmer until reduced to about $\frac{1}{3}$ cup. Add to the white sauce with dry mustard and heat through. Do not boil. Fold in lemon juice and crab. Spoon into 4 large or 6 medium greased casseroles or shells or into $1\frac{1}{2}$ -quart casserole. Sprinkle tops or top with cheese.

Bake in preheated 400-degree oven until bubbly, or place hot mixture low under broiler to brown cheese and heat. Makes 4 large or 6 medium portions.

