

Crab Bombs

crab meat is one of the most delicious meats out there. I make at least 4 to 5 crabmeat recipes a month. These are my famous crab bombs, check out the recipe.

You'll Need:

- 1 lb of crabmeat.
- 1 beaten egg.
- 1 cup of crushed Ritz crackers.
- 1 tsp of yellow mustard.
- 2 tbsps of fresh lemon juice.
- 2 tbsps of chopped fresh parsley.
- 1 tsp of old bay seasoning.
- 1 tbsp of worcestershire sauce.

How to:

In a mixing bowl, mix together the crabmeat, crushed crackers, old bay seasoning and parsley.

In a second bowl, mix together the egg, mustard, lemon juice and worcestershire sauce until smooth. Then pour over the crabmeat mixture and stir to combine without breaking the crab meat lumps.

Form golfball sized balls and arrange on a cookie sheet.

In a preheated oven to 350° bake for 30 minutes then drizzle with melted butter and let cool before serving.

Voila!

Easy, peasy and yummy! The joy each ball brings is indescribable. You should really try these because you are missing a lot!