

# The Crab Place

## CHESAPEAKE CRAB STRATA

- 1/4 cup butter or margarine
- 2 cups shredded cheddar cheese
- 8 eggs beaten
- 1/2 teaspoon Old Bay seasoning
- salt and pepper to taste
- 4 cups unseasoned croutons
- 2 cups milk
- 1/2 teaspoon dry mustard
- 1 pound special crab meat



Place butter in an 11 X 7 X 1 1/2 inch baking dish. Heat in a 325 degree oven until melted, tilting to coat the dish. Remove from oven; spread croutons over butter; top with cheese and set aside.

Combine milk, eggs, mustard, and Old Bay; mix well. Pour egg mixture over cheese and sprinkle crab meat on top. Bake at 325 degrees for approximately 50 minutes or until mixture is set. Remove from oven; let stand about 10 minutes. Cut and serve. Yields 6 to 8 servings. Excellent for brunch.