

## FETCHER ISLAND CRAB CUTLETS

### List of Ingredients:

3 tablespoons butter  
5 tablespoons flour  
1 1/2 cups milk  
salt and pepper  
1 egg, beaten  
dash celery salt  
1 teaspoon grated onion  
1 pound jumbo lump crab meat  
mayonnaise  
dry bread crumbs  
2 tablespoons butter

Melt butter, blend in flour, add milk and cook stirring constantly until thick. Add salt, pepper, beaten egg, celery salt and onion and cook until very thick. Add crab meat to first mixture. Chill for several hours. Form into cakes or cut into small steak-shaped pieces, dip into flour, then spread generously on both sides with mayonnaise and roll in crumbs. Brown in hot butter. Serves 6.

Serve with creamed peas, catsup or cheese sauce, and wedges of lemon. This is a perfect main dish for a spring dinner.