

## Deviled Crab Casserole

1 can (6-ounces) crabmeat, drained, flaked, and cartilage removed  
1 cup House-Autry Seafood Breader  
 $\frac{3}{4}$  cup milk  
 $\frac{1}{4}$  cup chopped green onions  
 $\frac{1}{4}$  teaspoon Worcestershire sauce  
 $\frac{1}{8}$  teaspoon ground mustard  
 $\frac{1}{8}$  teaspoon pepper  
6 tablespoons butter, melted and divided  
Paprika

In a mixing bowl, combine crab,  $\frac{3}{4}$  cup of House-Autry Seafood Breader, milk, onions, Worcestershire sauce, mustard and pepper. Add 4 tablespoons of melted butter: mix well. Spoon mixture into 1 quart baking dish sprayed with non-stick coating. Combine remaining breader and butter; sprinkle over casserole. Sprinkle with paprika. Bake, uncovered, at 425 degrees for 16-18 minutes or until golden brown and edges are bubbly. Yield: 2 servings