

Hot Crab

Ingredients

1 crab, nutmeg, salt and pepper to taste, 3 oz. of butter, 1/4 lb. of bread crumbs, 3 tablespoonfuls of vinegar.

Method

After having boiled the crab, pick the meat out from the shells, and mix with it the nutmeg and seasoning. Cut up the butter in small pieces, and add the bread crumbs and vinegar. Mix altogether, put the whole in the large shell, and brown before the fire or with a salamander.

Source: Mrs Beeton's Book of Household Management (1861)

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