

# CRABMEAT AU GRATIN

## INGREDIENTS

- 1 pound jumbo lump crabmeat
- 1/4 pound butter
- 1 cup celery, chopped
- 1 cup onion, chopped
- 1/2 cup red bell pepper, chopped
- 1 tbsp minced garlic
- 1/2 cup flour
- 2 cups half and half
- 2 egg yolks
- 1 tsp salt
- 1/2 tsp cayenne
- 1/4 tsp black pepper
- 1 tbsp basil, chopped
- 1 tsp thyme, chopped
- 4 oz. pound sharp Cheddar cheese, grated
- 4 oz. smoked gouda cheese, grated

## DIRECTIONS

Preheat the oven to 350 degrees F. In a heavy-bottomed sauté pan, melt butter over medium-high heat. Add celery, onion, bell peppers and garlic. Sauté until vegetables are wilted, approximately 3-5 minutes. While vegetables are sautéing, whip egg yolks and half and half until well blended and set aside. Sprinkle flour over seasoning mixture and blend well into the sauté pan to create a white roux. Using a wire whisk, add half and half /egg mixture while stirring constantly to blend into roux mixture. Season to taste using salt, peppers, basil and thyme. Continue to blend, cooking 3-5 additional minutes. Remove from heat and fold in cheeses into the white sauce mixture and blend until cheese is totally melted. Place cleaned crab meat into a baking dish. Top with the cheese sauce, then sprinkle with remaining grated cheddar. Cover and bake until bubbly. Uncover then slightly brown the top of the casserole.

