
Crab Curry

Posted by nellie - 2010/02/19 10:31

Hi everyone,
Does anyone know how to make crab curry? Also, what kind of crab should I buy?

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Re:Crab Curry

Posted by hendlycruse - 2010/10/27 03:09

Ingredients

1/4 cup butter, unsalted

1/4 cup scallion, sliced

1 Tsp. curry powder

3 Tbs. flour

1/2 Tsp. salt

1 3/4 cups milk

1 cup sour cream

1 cup pasta shells, small, cooked

10 medium shrimp, cooked and chopped

1 cup crabmeat, fresh

1/2 cup bread crumbs

Directions

Preheat oven to 350F. Melt three Tbs. butter in a saucepan over medium heat. Cook scallions, stirring constantly about 10 minutes. Stir in curry powder, flour and salt, mixing well. Add milk, increase heat and cook until mixture boils and thickens. Remove from heat. Stir in sour cream, pasta and seafood, and pour mixture into a buttered baking dish.

Melt remaining Tbs. of butter and combine with bread crumbs. Sprinkle crumbs over seafood mixture and bake uncovered about 30 minutes.

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