

Easy Stuffed Crabs with Crabmeat, Herbs, and Buttery Dressing

1/2 cup chopped green onions



OVEN
400°F

TIME
4 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 pound white crabmeat
- 1 cup chopped onions
- 1/2 cup chopped bell pepper
- 1/2 cup chopped celery
- 1/2 cup chopped green onions
- 3 cloves garlic
- Salt, to taste
- Black pepper, to taste
- Red pepper, to taste
- Bread crumbs
- 1 cup evaporated milk
- 3 eggs
- 1 tablespoon chopped parsley
- 1 1/2 sticks butter
- 1/2 teaspoon thyme
- 1 teaspoon Worcestershire sauce
- 5 slices toasted bread

DIRECTIONS

1. SautØ the vegetables: In a large skillet, sautØ the onions, celery, bell pepper, and garlic in 1 stick of butter until softened and wilted.
2. Add seasoning and Worcestershire: Add the Worcestershire sauce, salt, black pepper, red pepper, and thyme.
3. Let the mixture simmer for about 4 minutes.
4. Add the crabmeat: Gently add the crabmeat and cook for about 10 minutes, stirring carefully so the crab keeps some texture.
5. Mix the binder: In a separate bowl, combine the green onions, parsley, eggs, evaporated milk, and toasted bread. Mix well.
6. Combine everything: Add the bread mixture to the crab mixture along with the remaining 1/2 stick of butter.
7. Cook for about 2 more minutes, just until everything is combined.
8. Cool the filling: Remove the mixture from the heat and let it cool.
9. Fill the shells: Stuff 12 crab shells with the crab dressing.
10. Sprinkle bread crumbs over the top of each one.
11. Bake: Bake at 400°F for 20 to 25 minutes, or until the tops are crusty and browned.

SWAPS & NOTES

White crabmeat works beautifully here because it stays tender and gives the stuffing a nice seafood-forward flavor.

Try to handle it gently so the texture stays pleasant and not overly broken down.

The toasted bread helps bind the filling and gives it body.
Letting it soak into the milk and egg mixture helps create that

classic soft stuffing texture.

TIPS FOR SUCCESS

Be gentle when mixing in the crabmeat so it stays in nice pieces and does not break down too much.

Toast the bread before using it so it holds up better in the filling and gives the dressing the right texture.

Let the filling cool a bit before stuffing the shells.

That makes them easier to handle and helps the mixture set up slightly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-stuffed-crabs-with-crabmeat-herbs-and-buttery-dressing/>