

Our State eats

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Crab Pie

Yield: 6 servings.

- 1 small sweet onion, chopped**
- 1 stalk celery, chopped**
- 2 tablespoons all-purpose flour**
- 1 pound fresh jumbo lump crabmeat**
- 2 large eggs**
- 1 cup whole milk**
- 2 tablespoons mayonnaise**
- 1 teaspoon fresh lemon juice**
- 2 teaspoons Old Bay Seasoning**
- 1 refrigerated pie dough crust, at room temperature**

Preheat oven to 350°.

In a large bowl, add onion, celery, and flour. Stir until onion and celery are coated. Add crabmeat and gently toss, making sure not to break up crabmeat.

Place pie crust into a 9-inch pie pan and crimp the edges. Distribute crabmeat mix evenly into pie crust.

In a separate bowl, whisk together eggs, milk, mayonnaise, lemon juice, and Old Bay.

Slowly pour egg mixture evenly over crabmeat mixture. Place pie onto a baking sheet.

Bake for 50 minutes or until top is bubbly and crust is golden brown. Remove from oven and allow to set for 20 minutes before slicing.



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