**BAKED CRAB**

**4 Servings**

**1# premium crab meat**

**1 ½ cups Marie Rose Sauce (below)**

**Cayenne**

**Seasoned, browned panko crumbs**

**With a rubber spatula, fold together crab, Marie Rose, and a small pinch of cayenne**

**Do not overmix**

**Heat mixture in a small saucepan, then divide into four ramekins/small soufflé dishes**

**Top with panko**

**Place in 450 oven until browned**

**Remove with care to avoid disturbing panko topping**

**MARIE ROSE SAUCE**

**¾ gallon mayo**

**2 oz brandy**

**2 oz sherry**

**1 cup ketchup**