

## DUNGENESS CRAB JAMBALAYA

Yield: Makes 4 servings

### INGREDIENTS

1 (2 to 3 lb.) Alaskan Dungeness crab, thawed if necessary

2 slices bacon, diced

1/2 cup chopped onion

1/2 cup chopped green pepper

1 tbsp. flour

3 cups cooked rice

1 can (14-1/2 to 16 oz.) tomatoes, not drained

1 tsp. Worcestershire sauce

1/4 tsp. paprika

1/8 tsp. thyme, crushed

### PREPARATION

Lift off back shell of crab. Remove and discard viscera and gills. Rinse crab thoroughly under cool, running water. Break off legs; crack along edges. Cut legs into serving-sized pieces. Break body section into several pieces; remove meat and reserve.

Cook bacon until crisp. Add onion and green pepper; cook until tender. Stir in flour; cook 1 minute. Stir in remaining ingredients except crab meat; break up tomatoes with spoon. Cook 5 minutes; stir occasionally. Stir in reserved crab meat. Arrange cracked crab legs over rice mixture. Cover and cook over medium heat about 5 minutes or until crab is thoroughly heated.



