

1970s

Crabmeat Rolls



Ingredients

10 slices of bacon, cut in half
½ cup fine dry bread crumbs
1 7½-ounce can crabmeat, drained and flaked
¼ cup parsley sprigs
1 egg
2 tablespoons tomato sauce
1 tablespoon lemon juice
¼ teaspoon salt
¼ teaspoon Worcestershire sauce
1/8 teaspoon pepper

Directions

Partially cook bacon, but do not brown. Drain on absorbent paper and set aside. Blender-crumb bread. Empty into measuring cup and repeat until ½ cup of crumbs is obtained. Mix crumbs and crabmeat in mixing bowl. Put remaining ingredients into container and process at **STIR** until mixed. Mix well with crumbs and crabmeat. Form one tablespoon of mixture into a ball, wrap with ½ slice bacon and secure with wooden pick. Place on broiler rack and broil about 5 inches from heat for 10 to 12 minutes, turning several times to brown rolls evenly.

Yield: 20 to 24 rolls