

Crab Strudel



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Start to Finish Time: 35 minutes

Preparation Time: 20 minutes

Cooking Time: 15 minutes

Servings: 8

Categories: Main Dish - Seafood

Source: adapted from Ina Garten

Description: A seafood variation on the German Apple Strudel.

Ingredients

1 1/2 stick unsalted

Butter

3 Scallions, chopped

5 fresh Garlic Scapes,
chopped

2 sm Garlic cloves,
minced

2 t Old Bay Seafood
seasoning

1 lb Lump Crabmeat,
drained and picked

2 T chopped Curly-Leaf
Parsley

1 Lime, juiced

Sea Salt

1/2 t Tellicherry Black
Pepper, fresh ground

12 sheets Phyllo Dough

1/4 c Bread Crumbs,
fresh

Directions -

Preheat oven to 400 degrees F

Heat 2 T butter in a medium sauce pan. Add the scallions, garlic scapes and garlic and cook over med-low until the scallions and scapes are soft, about 5 minutes. Add the curry powder and stir.

Shred the crabmeat into a bowl and mix with the parsley, lime juice, salt to taste and pepper. Add the crabmeat to the scallion mixture.

Melt the butter in a small pan and set aside,

Unfold 1 sheet of phyllo dough. Brush with melted butter and sprinkle with bread crumbs. Repeat the process by laying a second sheet of phyllo over the first sheet. Butter and breadcrumbs. Repeat until you have used 6 sheets.

Spoon a 1" wide row of the crab mixture along 1 long edge of the dough. Roll up. Brush the top with butter and set aside. Repeat using all of the phyllo dough.

Cover a sheet pan with parchment paper. Place the crab tubes on the parchment lined sheet pan. Score the crab strudel diagonally into 1 1/2" pieces, but not all the way through. Bake for 12 minutes or until the top is lightly brown. Slice all the way through and serve.