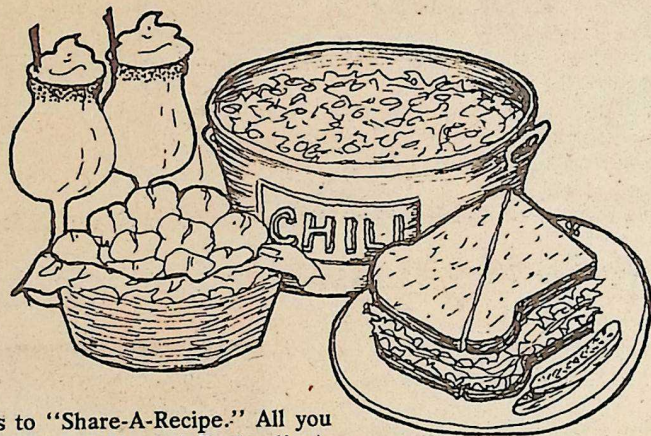


# SHARE - A - RECIPE



We solicit your contributions to "Share-A-Recipe." All you have to do is send your selections to "Share-A-Recipe," c/o Village Advertiser, Box 429, Osterville, MA 02655. Please indicate your name, address and phone for publication and/or recipe verification.

## CRABTOWN CRAB EN CASSEROLE

1/2 lb. crabmeat,  
or 1 7-oz. can, drained  
1/4 cup melted margarine  
1 tsp. lemon juice  
2 tbsp. dry white wine

3 sprigs parsley, chopped fine  
1/2 tsp. dried garlic flakes  
(optional)  
paprika

1. Mix all ingredients together, gently, except paprika
2. Place in two shallow greased ramekins.
3. Sprinkle with paprika.
4. Bake at 350° ten minutes or until hot and bubbly.
5. Serve with baked rice, whole kernel or creamed corn, and tossed green salad.
6. Fresh fruit makes a grand dessert.

Submitted by:  
Andrea Leonard