

Cut along line



Yuengling ^{★ TRADITIONAL ★} LAGER CRAB PUFFS

Ingredients

- 1 lb lump crab meat
- 1 lb crab claw meat
- 3 Tbs mayonnaise
- ¼ cup minced green onions
- 1 minced green bell pepper
- 1 minced celery stalk
- ½ tsp salt
- ¼ tsp white pepper
- 12oz Yuengling Lager
- 2 large eggs
- 6½ oz vegetable oil
- 1¼ cups all-purpose flour
- Peanut or vegetable oil for frying

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Directions

1. In a large bowl, combine crab meat (shells removed), mayonnaise, green onion, pepper, celery salt and white pepper. Mix thoroughly.
2. Form mixture into 2-3oz balls. Set aside.
3. Combine Yuengling Lager, eggs and vegetable oil in mixing bowl. Mix at low speed, adding flour gradually until batter is smooth.
4. Dip crab meat balls into Lager batter, coating well.
5. Deep fry crab meat balls in hot oil. Serve with honey mustard sauce for dipping.

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