

Crab Stuffed Avocado

A great light lunch when fresh crabs and avocados are in season.
Serves 4

•Ingredients:

- 2 large Hass avocados
- 1 ½ cups fresh cooked Dungeness crab meat
- ¼ cup chopped celery
- 1 tablespoon chopped green pepper
- ¼ cup mayonnaise
- 1 cup Mascarpone cheese or Cream cheese thinned with 4 teaspoons of cream
- 1 teaspoon nutmeg
- Kosher salt to taste
- Paprika
- 2 teaspoons capers
- 1 Eureka lemon, wedged into quarters

Instructions

1. Wash the avocados in cold water. Cut the avocados in half lengthwise. Remove the seed and leave the skin on. Place the avocado on a bed of Romaine leaves with a wedge of lemon.
2. Mix the crab meat, celery, green pepper, Mascarpone cheese and mayonnaise together; add nutmeg, salt and paprika. Heap this on the avocado half and garnish with the capers.



Camano Culinary Creations

848 Holbeck Drive,
Camano Island, WA 98282
(360) 387-1422
Camano-Culinary-Creations.com