

Crab Salad

Ingredients

½ c olive oil mayo
1 Tbsp Dijon mustard
zest of ½ lemon
1½ Tbsp lemon juice
½ tsp Old Bay seasoning

1 lb lump crab meat, drained
1¼ oz pkg chives, snipped + garnish
salt and pepper to taste
For serving: toasted bread
 or Avocado halves
Garnish: lemon wedge, chives &/or Old Bay

Directions

In a medium bowl combine mayo, mustard, lemon zest, juice and Old Bay. Fold in crab and chives and season to taste with salt and pepper. Serve crab salad on toasted bread for an elegant Tartine. Or serve a scoop in an avocado half that is seasoned with lemon and salt. Garnish with some extra snipped chives, a sprinkle of Old Bay and a lemon wedge.
Serves 4-8

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Cooking with Care by Amy Sokol - www.cookingwithcare.com