



The Ultimate Spicy Crab Salad

This salad lets the two main ingredients, crab and avocado, shine. The crab salad, seasoned with a chile mayonnaise, has a slightly spicy bite, but it cools off quickly once you taste the fresh mint. Spread the crab mixture on toasted slices of baguette, toss with cold pasta, or serve as an accompaniment to a roasted beef tenderloin.

Ingredients – Serves 4

- *1 pint lump crabmeat, picked over for bits of shell and cartilage*
- *¼ cup mayonnaise*
- *1 tbsp. hot chile paste, such as sambal*
- *2 tbsp. chopped fresh cilantro*
- *Juice of ½ lime*
- *Kosher salt*
- *Freshly ground pepper*
- *2 ripe avocados, unpeeled, halved and seeded*
- *4 fresh mint sprigs*
- *Lemon wedges, for garnish*

Directions

In a medium bowl, stir the crabmeat together with the mayonnaise chile paste, cilantro, and lime juice, and season with salt and pepper. Stuff each avocado half with a big spoonful of the crab salad. Garnish the plates with mint and lemon wedges.

Variation: The spicy mayonnaise would be equally good with any firm, mild seafood, like shrimp, grilled tuna, or other fish. Serve a spoonful on a cracker or thick potato chip for a cocktail nibble or on a bed of lettuce for an entrée salad.