

Crab Salad in Endive Cups

Ingredients

1/3 cup mayonnaise
2 tsp. Dijon mustard
2 tsp. lemon juice
2 cloves garlic, minced
½ tsp. hot sauce
½ tsp. salt
2 green onions chopped fine, green and white parts
½ red bell pepper, small dice
¼ cup chopped fresh parsley, plus more for garnish
1 lb. lump crabmeat, picked over for shells and cartilage
3-4 heads Belgian endive, cored, leaves cleaned and separated

Preparation

In bowl, combine mayonnaise, mustard, lemon juice, garlic, hot sauce and salt. Fold in onions, red pepper and parsley. Gently mix in crabmeat to dressing, try not to break up the crab lumps.

Add a tablespoon of mixture into the endive leaves. Arrange on platter, garnish with parsley and drizzle with extra virgin olive oil.