

RECIPE



CRAB TOASTS WITH LEMON AIOLI

INGREDIENTS:

- 1 lb. lump crab meat
- 2 tbsp fresh dill, chopped
- 1 serrano chile, seeded, deveined & minced
- 4 tbsp extra virgin olive oil
- 3 tbsp olive oil
- kosher salt
- 1 french baguette, sliced 1/8" thick

DIRECTIONS:

For the crostini:

Preheat the oven to 375 degrees. Slice the baguette on a bias about an 1/8 of an inch thick. You should get approximately 48 slices out of the loaf. Lay them in a single layer on a baking sheet. You will probably need two. With a pastry brush lightly oil each crostini and place in the oven for 12 minutes. NOTE: if you have two trays, rotate the trays half way through, at 6 minutes. Remove from the oven and set aside.

For the Crab Mixture:

In a large mixing bowl, add the lump crab meat and gently pick through it to make sure there is no cartilage. Try not to break up too much of the lump. Add the chopped dill, minced serrano chile, extra virgin olive oil and a nice pinch of kosher salt. Gently toss together. Taste and re-season if necessary.

To assemble, spread about 1 teaspoon of the lemon aioli onto the crostini and top with a tablespoon of the crab mixture.

